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## SOUP.

"Soup is to a dinner what a portico is to a mansion."

---

### CREAM OF CELERY SOUP.

Break 6 stalks celery in small pieces; cook in 3 cups milk with a slice of onion 20 minutes; thicken with 4 tablespoonfuls each of butter and flour cooked together. Just before serving add 1 cupful cream. Season with 1 teaspoonful salt and pepper, and strain.

MRS. E. M. SLAYTON.

### CHEESE SOUP.

One quart milk put on in double boiler; into it put 1 carrot, 1 onion, 1 blade of mace (cut fine), and cook one half hour, then skim out vegetables. Take 2 tablespoonfuls flour, 2 of butter, blend well, using a little milk to make like white sauce; stir into the milk and cook until it thickens a little. When it is ready to remove from the stove for serving, stir in 3 tablespoonfuls of Parmesan cheese (or any mild cheese grated) and 1 egg well beaten. Salt and pepper to taste.

MISS EMMA VARNEY.

### PEANUT SOUP.

Boil until tender 2 cupfuls peanuts in enough water to cover them; mash and add 3 cupfuls milk, 1 tablespoonful butter and a little salt and pepper. Serve hot.

N. A. HOLTON.

### APPLEDORE SOUP.

Cook 3 potatoes in boiling salted water until tender, rub through a sieve; scald 4 cupfuls milk with 2 slices onion. Remove onion, add milk to potato and bind with 4 tablespoonfuls butter and 2 tablespoonfuls flour cooked together. Season with salt and pepper and just before serving add 4 tablespoonfuls tomato catsup.

N. CLOUGH.

### TOMATO SOUP.

Four good-sized tomatoes cut in pieces, add 1 quart of boiling water, 1 teaspoonful of soda, salt, pepper, butter, and a pint of milk. Do not let it boil after the milk is put in.

MRS. L. W. COLBY.



### BAKED BEAN SOUP.

Take any left over beans, cover with water and add as much tomato as you wish; slice in an onion, a celery stock, a little mustard, pepper, and salt, and let simmer an hour or so, strain and add hot water if necessary to make the right consistency.

MRS. FLORENCE FISHER.

### TOMATO BOUILLON.

Cook 1 can tomatoes with 1 quart bouillon, 1 tablespoonful chopped onion, 1 bay leaf, 6 cloves, 1 teaspoonful celery seed, and  $\frac{1}{2}$  teaspoonful peppercorns twenty minutes. Strain, cool, and clear, using whites and shells of 2 eggs. Use brown stock. Do not sift through tomatoes as for soup.

MRS. W. B. B.

### CREAM OF MUSHROOM SOUP.

Add  $\frac{1}{2}$  pound chopped mushrooms, and 1 slice onion to 4 cups chicken stock. Cook 20 minutes, rub through sieve, thicken with  $\frac{1}{4}$  cup each butter and flour cooked together, and add 1 cup cream. Just before serving add 2 tablespoonfuls Sauterne wine. Use white stock.

MRS. W. B. BURPEE.

### NOODLE.

Beat 1 egg slightly, add  $\frac{1}{2}$  teaspoonful salt, and flour to make a stiff dough. Knead, roll as thin as possible, cut in shapes and cook 20 minutes in boiling salted water. Serve in clear soup.

MRS. W. B. B.

### CORN CHOWDER.

Chop 2 small onions and 1 ounce of pork very fine and fry. Pare and cut in dice 4 good-sized potatoes and boil until soft, add  $\frac{2}{3}$  can of corn, then the pork and onions, salt, and lastly 1 quart of milk. Bring to boiling point and serve very hot. Butter can be used in place of pork if preferred.

MISS LUCY HOPE.

### CREAM OF CORN SOUP.

One can of corn, chop fine and put into 1 quart of boiling water. Cook gently for nearly an hour, remove from the fire and rub through a colander, then add a little salt and pepper. Cook in another pan a tablespoonful of butter and 2 of flour, turn on them the corn soup and stir until it thickens. Put a pinch of soda into a pint of milk and when you have heated the milk pour it slowly on a beaten egg. Now add soup to milk.

MRS. GRACE DARLING SIMONS.

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### MOCK BISQUE SOUP.

One half can tomatoes, 1 quart milk,  $\frac{1}{3}$  cup butter, 1 tablespoonful cornstarch, 1 teaspoonful salt,  $\frac{1}{2}$  saltspoonful white pepper. Stew the tomatoes until soft enough to strain easily. Boil the milk in the double boiler. Cook 1 tablespoonful of the butter and cornstarch together in a small saucepan, adding enough of the hot milk to make it pour easily. Stir it carefully into the boiling milk and boil ten minutes. Add the remainder of the butter in small pieces and stir until well mixed. Add the salt and pepper and the strained tomatoes. If the tomatoes are very acid, add half a saltspoonful of soda before straining. Serve very hot.

MRS. CHARLES J. STAPLES.

### OYSTER SOUP.

Parboil 1 quart oysters, strain, chop and press through sieve. Melt 2 tablespoonfuls butter, add 3 tablespoonfuls flour, the oyster liquor, and enough milk to make 4 cupfuls; add oysters, season with salt, pepper, and onion juice. Garnish with beaten cream.

MRS. D. D. FELTON.

### TOMATO PURÉE.

Four large tomatoes washed and cut, 1 small onion, 1 pint water, 1 teaspoonful of salt and a little pepper. Let this stew slowly for an hour, then add a piece of butter the size of a walnut and 1 teaspoonful of flour smoothed in water. Have ready 1 pint of milk scalding hot; when ready to serve add to the milk a pinch of soda. Strain the tomatoes through a colander into the soup tureen, add milk and serve at once.

MRS. JAMES W. HILL.

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### FISH.

"What wilt thou that I bring; the spotted, delicate-meated trout?"

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### FISH CHOWDER.

Use haddock; clean, bone, and skin, remove head and boil separately in water. Fry in kettle as many slices of salt pork as you like until they are brown. Cut onions very thin and fry in salt pork fat into which you put a very little water; cover while frying. When ready put into kettle a layer of fish, then potato, over which you pour water from head of haddock. Cook until potatoes can be pierced easily with a fork, then put in as much milk as you care for and let it boil up once. Season and put in lump of butter.

MRS. P. H. DOW.

### FISH BALLS.

Pick up fish and boil with twice the quantity of potato; season with salt, pepper, and a piece of butter; mash and stir into 1 well-beaten egg. When cold make into balls and fry in deep fat.

MRS. FLORENCE FISHER.

### OYSTERS A LA MARANGO.

One quart of oysters washed and drained; cook until liquor comes from them; pour off liquor and save 1 cupful to mix with a cupful of milk or cream. Melt 2 tablespoonfuls of butter and stir into it 2 tablespoonfuls of flour, then add gradually the pint of liquor and cream. Add a teaspoonful of salt and a saltspoonful of pepper and 2 tablespoonfuls grated cheese. Turn oysters into a baking dish, cover with sauce and on top put  $\frac{1}{2}$  cupful of fine cracker crumbs moistened in melted butter. Bake until crumbs are brown. One can use  $\frac{1}{2}$  cupful tomato juice instead of cheese if preferred.

MRS. FLORENCE FISHER.

### FISH CAKES.

One pint bowlful of picked salt codfish, 2 pint bowlfuls of raw potatoes; put together in cold water and boil until the potatoes are done, remove from the fire and drain off all the water, mash well with masher and add piece of butter the size of an egg, 2 well-beaten eggs, and a little pepper. Mix well, make into cakes, and fry in pork fat.

MRS. L. W. COLBY.

### CREAM OYSTERS.

(Chafing Dish.)

One tablespoonful butter, pinch of salt and red pepper, 1 pint oysters; cook until edges curl, add beaten yolks of 3 eggs mixed with  $\frac{1}{2}$  cupful of cream. Cook two or three minutes and serve on toast.

MRS. Z. F. CAMPBELL.

### SCALLOPED SALMON.

Fill a buttered dish with alternate layers of flaked cold or canned salmon, bread crumbs, and sliced hard-boiled eggs; season each layer with salt and pepper and dots of butter; pour a cupful of cream sauce over all, dust thickly with cracker crumbs, and set in hot oven just long enough to brown. One can of salmon and four eggs make a good proportion.

MRS. MABEL M. CHENEY.

A fine quality of Sherry can be bought at P. Harrington's.

## LOBSTER A LA NEWBERG.

Split 1 good-sized, freshly boiled lobster, pick all the meat out of shell, then cut into one-inch pieces; place in chafing dish over a hot blaze with  $\frac{1}{2}$  ounce of good butter, season with a small pinch of salt and  $\frac{1}{4}$  saltspoonful of red pepper, cook five minutes, then add  $\frac{1}{2}$  wineglassful of sherry; reduce to one half, which will take three minutes. Beat yolks of 2 eggs with about 1 gill of sweet cream and add to the lobster. Gently shake it two minutes longer, or until it thickens well.

MRS. A. S. BUNTON.

## CAPER SAUCE TO SERVE WITH FISH.

Melt 2 ounces of butter, add 1 tablespoonful of flour, cook four minutes, add  $\frac{1}{2}$  cupful of White Moselle wine with 1 teacupful of warm water; add salt, pepper, and bunch parsley, cook twenty minutes. Mix yolk of egg with a tablespoonful of sweet cream and a tablespoonful of capers. Over this, when ready to serve, pour the hot sauce.

MRS. EUGENE QUIRIN.

## EELS METELOTTÉ.

Fry pieces of eel in butter with slices of onion, remove to a deep dish, add a tablespoonful of flour to the fat and brown; add slowly a teacupful of St. Julien claret. Put back the eel and onions in the sauce and season with salt, pepper, whole cloves, parsley, laurel leaf, thyme, and a piece of garlic if desired, with warm water enough to make a gravy. Cook slowly thirty-five minutes and serve with mushrooms.

MRS. EUGENE QUIRIN.

## HALIBUT CUTLETS.

Buy halibut steaks, cut away from the bone in the shape of cutlets, remove all skin from the edges; wipe perfectly dry, then roll in fine cracker crumbs, dip in egg, roll in cracker crumbs again; fry in deep lard, using frying basket. Arrange in center of platter with a border of latticed potatoes.

MRS. E. L. KIMBALL.

## MOCK TERRAPIN.

One half a calf's liver, slice, season, and fry brown, hash it not very fine, dust thickly with flour. Add 1 teaspoonful of mixed mustard, as much cayenne pepper as will lie on a half dime, 2 hard-boiled eggs chopped fine, piece of butter size of an egg, 1 teacupful of water. Let all boil together two or three minutes and serve hot. A nice supper dish.

MRS. G. B. CHANDLER.

Finest of Claret can be purchased of E. Quirin.

## CREAMED OYSTERS SERVED WITH MASHED POTATOES.

### Oysters.

Put 1 pint thick cream and 1 pint of milk in double boiler with three slices of onion and a blade of mace. Let it stand for an hour on the back of the range; melt 1 large tablespoonful butter, stir in 2 tablespoonfuls flour, a little celery, salt, a very little cayenne. Bring the cream to a boil, strain, pour onto butter and flour, cook five minutes. Cook 1 quart oysters in their liquor, drain off the liquor, add to the thickened cream. Prepare mashed potatoes in the usual way; place a quart bowl in the middle of a chop platter, bank the potatoes around the bowl, put in the oven and brown. When a delicate brown remove the bowl, pour creamed oysters in its place.

MRS. E. L. KIMBALL.

### TERRAPIN.

Put 2 tablespoonfuls of butter into double boiler; when it is hot add the terrapin, season with salt and cayenne, pour over it 3 tablespoonfuls of sherry and serve as soon as it is all heated through.

MRS. L. A. CLOUGH.

### MOCK TERRAPIN.

One and a half cupfuls cold cooked chicken or veal cut in dice, 1 cupful white sauce, yolks of 2 hard-boiled eggs finely chopped, whites 2 hard-boiled eggs chopped, 3 tablespoonfuls sherry wine,  $\frac{1}{4}$  teaspoonful salt, few grains cayenne; add to sauce chicken, yolks and whites of eggs, salt and cayenne. Cook 2 minutes and add wine.

MRS. L. A. CLOUGH.

### HALIBUT A LA BECHAMEL.

Cut slices of halibut into fillets for serving, season with salt, pepper, lemon, and onion juice, dip in melted butter, dredge with flour and bake fifteen minutes.

### Bechamel Sauce.

Melt 3 tablespoons butter, add two slices each of carrot and onion and fry five minutes, add 3 tablespoonfuls flour and 1 cup white stock. Cook five minutes, add  $\frac{1}{2}$  cupful cream, season with  $\frac{3}{4}$  teaspoonful salt and  $\frac{1}{4}$  teaspoonful pepper.

MRS. L. A. CLOUGH.

Fresh Fish at Fred H. Poore's.

### SCALLOPED OYSTERS.

One pint oysters, 4 tablespoonfuls oyster liquor, 2 tablespoonfuls milk or cream,  $\frac{1}{2}$  cupful stale bread crumbs, 1 cupful cracker crumbs,  $\frac{1}{2}$  cupful melted butter, salt, pepper; mix bread and cracker crumbs and stir in butter; put a thin layer in bottom of a buttered shallow baking dish, cover with oysters and sprinkle with salt and pepper; add one half each of oysters, liquor, and cream, repeat and cover top with remaining crumbs. Bake thirty minutes in hot oven. Never allow more than two layers of oysters for scalloped oysters. If three layers are used, the middle layer will be underdone. A sprinkling of mace or grated nutmeg to each layer is considered an improvement by many. Sherry wine may be used in place of cream.

Mrs. L. A. CLOUGH.

### OYSTER CRABS.

Melt 2 tablespoonfuls of butter, put in the oyster crabs, cook 3 minutes, season with salt and pepper and serve.

Mrs. L. A. CLOUGH.

### STUFFED FILLETS OF FISH.

Cover fillets of halibut or salmon with a French dressing, drain, flour, and spread with well-seasoned hot mashed potato; put together in pairs, dip in flour, egg, and crumbs, and fry in deep fat.

Mrs. E. M. SLAYTON.

### ROASTED OYSTERS.

Wash clean desired number of oysters and put in pan in oven and when done shells will open; serve on half of the shell with small piece of lemon and drawn butter. Cook twenty-five minutes.

Mrs. E. M. SLAYTON.

### SMELTS, VICTORIA STYLE.

Bone the smelts and skewer together in pairs. Use wooden toothpicks, buttered, fastening the tail of one smelt into the mouth of another, the flesh sides coming together. Dip in thick cream, season with salt, pepper, and onion juice, and then in flour. Bake in hot oven, basting with melted butter, fifteen or twenty minutes. Lay in a bed of chicory; serve tartar sauce.

MISS ANNIE BELLE CHANDLER.

### SALMON CROQUETTES.

One and three fourths cupfuls cold flaked salmon, 1 cupful thick white sauce, few grains cayenne, 1 tablespoonful lemon juice, salt; add sauce to salmon, then add seasonings, spread on a plate to cool, shape, dip in crumbs, egg, and crumbs again, fry in deep fat and drain.

Mrs. L. A. CLOUGH.

### BAKED FISH WITH OYSTERS.

Two slices halibut  $1\frac{1}{2}$  inches thick, 1 pint oysters. In the bottom of a well-greased baking pan put 1 slice of fish, cover with raw oysters, season with salt, pepper, and  $\frac{1}{2}$  teaspoonful lemon juice, sprinkle over with bread crumbs that have been moistened in melted butter, then the other slice of fish, oysters, salt, pepper, lemon juice, and crumbs. Bake in a hot oven 1 hour and serve with Hollandaise sauce.

MISS MARION FRENCH.

### FISH CUTLETS.

Melt 2 tablespoonfuls butter, add 5 tablespoonfuls flour and 1 cup milk, season with salt, pepper, onion juice, Worcestershire, and parsley. Cook until boiling point is reached, and add to 2 cupfuls cold cooked fish; add yolks of 2 eggs, cool, shape, crumb, and fry. Serve with Hollandaise sauce.

### Hollandaise Sauce.

Cream  $\frac{1}{2}$  cupful butter, add yolks of 2 eggs, one at a time, and stir until well blended; add 1 tablespoonful lemon juice and cook over hot water until it thickens. Add  $\frac{1}{4}$  teaspoonful salt and cayenne.

MRS. W. B. B.

### FRIED BASS WITH BACON.

Scale and wash the fish thoroughly and cut into pieces, season with salt and pepper, roll in flour, then in beaten egg, and lastly in fine bread crumbs; fry to a golden brown in deep fat smoking hot. Fry in a separate pan, or cook in oven in a double boiler over a dripping pan, a slice of bacon to each piece of fish. Lay bacon on fish and garnish with parsley. Serve with mashed potato and sliced tomato or cucumber.

MISS ANNIE B. CHANDLER.

### POACHED OYSTERS IN THE HALFSHELL.

Butter as many scallop shells as there are individuals to serve; put in each shell about 6 oysters with their own liquor and sprinkle with salt, pepper, tomato catsup, and a drop of tobasco sauce; scatter a few bits of butter here and there on the oysters and set shells in hot oven. Serve as soon as the oysters look plump and edges curl; put 2 or 3 toast points in each shell or serve with brown bread sandwiches.

MISS ANNIE B. CHANDLER.

## OYSTER COCKTAILS FOR SIX.

Clean and chill 60 small oysters; mix with 3 teaspoonfuls finely grated horseradish, 1 teaspoonful tobasco sauce, 2 tablespoonfuls vinegar, 5 tablespoonfuls lemon juice, 3 tablespoonfuls Worcestershire sauce, 3 tablespoonfuls tomato catsup, 1¼ tablespoonfuls salt. Serve in sherry glasses.

MISS ANNIE B. CHANDLER.

## MEATS AND ENTREES.

"Hunger is the best seasoning for meat."

### VEAL LOAF.

Three and one half pounds veal, ½ pound salt pork, chop or grind fine; pound 6 crackers fine, 2 beaten eggs, ½ cupful butter, 1 teaspoonful pepper, 1 teaspoonful salt, 1 tablespoonful poultry seasoning; mix all together thoroughly, using a little water if too dry; put into a bread pan, cover with bits of butter, and dredge with flour. Bake slowly two hours. When cold slice as you would meat.

MRS. MORSE.

### SWEETBREADS IN ASPIC.

Clear 1 quart chicken stock, add to 2 ounces granulated gelatine soaked in ¼ cupful cold water, put thin layer in molds, garnish with hard-boiled eggs and parsley and add more stock; add slices of sweetbreads parboiled in boiling water and sautéed in butter. Cover with stock and let stand till jellied.

MRS. W. B. BURPEE.

### WOODCOCK BROILED WITH BACON.

Pick, singe, draw, pick out the eyes and remove the skin from the heads of 6 fine woodcocks; wipe them and split through the back without separating the parts; put them on a dish to season with a pinch of salt, half a pinch of pepper, and 1 tablespoonful of sweet oil; roll them in well and put them on to broil with bills stuck into the breasts; broil four minutes on each side. Serve on dish with drawn butter spread over and decorated with 6 slices of broiled bacon.

MRS. E. M. SLAYTON.

### CANVASBACK DUCKS BROILED.

Take 2 fine, fat canvasback ducks, pick, singe, draw, and wipe them thoroughly. Split them through the back without detaching them and lay them on a dish to season with a good pinch of salt, half pinch of pepper, and a tablespoonful of oil; roll them in well and put them to broil seven minutes on each side. Serve on a hot dish; spread a gill of drawn butter over and decorate with parsley.

MRS. E. M. SLAYTON.



### CHICKEN CASSEROLE.

Dress, clean, and cut a chicken into pieces for serving; remove skin, sprinkle with salt and pepper and dredge with flour; sauté  $\frac{1}{2}$  onion in 1 tablespoonful butter; when well browned put into casserole. Sauté chicken in butter, brown on all sides and add to onion in casserole, add  $\frac{1}{2}$  tablespoonful flour to pan and  $1\frac{1}{2}$  cupfuls stock, bring to boiling point and season; pour sauce over chicken, add a bay leaf, potato balls, carrot cut in cubes, 1 tablespoonful sherry, and a few mushrooms. Cover casserole and cook in a moderate oven until chicken is tender.

MRS. W. B. B.

### SULTANA CROQUETTES.

Make a sauce of 3 tablespoonfuls butter, 6 tablespoonfuls flour, and  $\frac{3}{4}$  cupful cream; add 2 tablespoonfuls each of wine and brandy,  $\frac{1}{2}$  cupful sultana raisins soaked in brandy,  $\frac{1}{2}$  cupful chopped nuts,  $\frac{1}{4}$  teaspoonful cinnamon, and salt; cool, shape, and fry and serve with claret sauce. Dilute  $1\frac{1}{2}$  teaspoonfuls arrowroot with cold water, add 1 cupful claret and  $\frac{2}{3}$  cupful sugar. Cook five minutes.

MRS. W. B. B.

### HONEYCOMB TIMBALES.

Line timbale molds with cold cooked macaroni cut in  $\frac{1}{4}$ -inch pieces and fill with following mixture: Melt 3 tablespoonfuls butter, add  $\frac{1}{4}$  cupful flour,  $\frac{2}{3}$  cupful milk, the yolks of 2 eggs, 1 cupful mild cheese, and  $\frac{1}{2}$  cupful Swiss cheese. Season with salt, pepper, and cayenne, and bake in a moderate oven. Serve with cheese sauce.

#### Cheese Sauce.

Scald 1 cupful milk, add 2 eggs beaten slightly,  $\frac{3}{4}$  tablespoonful butter,  $\frac{1}{4}$  teaspoonful salt, and 2 tablespoonfuls grated cheese. Cook until it thickens.

MRS. W. B. B.

### CIVET OF RABBIT.

Lay slices of rabbit in a deep earthen dish with salt, pepper, 3 whole cloves, parsley, thyme, 2 laurel leaves, 2 raw onions, 1 raw carrot sliced fine; add a tablespoonful olive oil, 2 teacupfuls of Moselle wine. After two or three days fry the pieces of rabbit in bacon fat till a reddish brown, remove to a hot dish; put in the frypan a tablespoonful of flour, brown slowly, then add strained pickle juice and enough water to make a thick gravy; add the fried meat and simmer two or three hours; twenty minutes before serving add the liver, garnish with small onions and mushrooms.

MRS. EUGENE QUIRIN.

### RICE CROQUETTES WITH JELLY.

Wash  $\frac{1}{2}$  cupful rice, add to  $\frac{1}{2}$  cupful boiling water, strain, add 1 cupful scalded milk, cool till rice is soft; add 2 egg yolks, 1 tablespoonful butter, and season with salt, lemon juice, Worcestershire, and a little nutmeg. Cool, dip in crumbs, egg, and crumbs, shape, and fry in deep fat.

Mrs. W. B. B.

### PEANUT CROQUETTES.

One pint bread crumbs, 2 gills cold milk, 2 cupfuls finely chopped peanuts; stir this mixture in a double boiler over the fire until it is a smooth mass, then add the well-beaten yolks of 4 eggs and remove from the fire. When cold form into any desired shape; dip in egg, then in cracker crumbs and fry a golden brown in hot fat. Drain on brown paper and serve at once with caramel or hot melted maple sugar.

Mrs. M. A. HOLTON.

### VEAL SCALLOP.

Cut fine some cold roast veal or veal steak, and put a layer in a pudding dish; season well with pepper and salt. Next put a layer of finely powdered cracker, and strew some bits of butter over it, wetting the whole with a little milk. Repeat this until the dish is full, moisten well with veal gravy and spread over all a thick layer of cracker crumbs wet with milk and a beaten egg; add bits of butter, cover and bake three quarters of an hour.

Mrs. FRANK LIVINGSTON.

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## VEGETABLES.

"The carrot red and the cabbage head with the squash and onion vie."

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### POTATO ROSES.

Two cupfuls hot mashed potatoes, pressed through a potato ricer, 2 tablespoonfuls butter,  $\frac{1}{2}$  tablespoonful salt,  $\frac{1}{4}$  tablespoonful paprika and dash cayenne, dash celery salt, 3 eggs, yolks slightly beaten, whites slightly beaten with 1 tablespoonful water. Beat potato, butter, salt, etc., with a fork and pass through pastry bag and tube onto a plate in form of roses; brush with whites of eggs and brown in oven. Serve as a garnish around fish, meat, or poultry.

MISS ANNIE B. CHANDLER.

### SAUER KRAUT.

Wash a quart of sauer kraut in cold water, put it on to boil in just enough boiling water to cover it; boil one hour, then add 1 tablespoonful of cornstarch wet in cold water; boil a few minutes, then pour in the drippings from a roast of fresh pork. Serve hot.

MRS. REINHARD HECKER.

### CABBAGE AU GRATIN.

Cut  $\frac{1}{2}$  boiled cabbage fine; make 1 pint white sauce; put layer of cabbage in buttered baking dish, sprinkle with 1 tablespoonful grated cheese and pour over a little of the white sauce. Add other layers in same manner, having the last layer with sauce, and cover top with  $\frac{1}{2}$  cupful cracker crumbs stirred into 3 tablespoonfuls melted butter. Bake until crumbs are brown.

MISS ANNIE B. CHANDLER.

### CORN FRITTERS.

Six ears of corn grated, 2 eggs, 4 cooking spoonfuls of milk,  $\frac{1}{2}$  cupful flour, 1 teaspoonful of baking powder,  $\frac{1}{2}$  teaspoonful each of salt and sugar. Fry like oysters.

MRS. A. H. OLZENDAM.

### SPINACH AND EGG SALAD.

Press cooked and drained spinach through a purée sieve; let a scant tablespoonful gelatine stand in  $\frac{1}{4}$  cupful water until water is absorbed, then dissolved in a cup of hot beef or chicken broth or 1 teaspoonful beef extract stirred in a cup of boiling water; add juice  $\frac{1}{2}$  a lemon, salt and pepper to taste, also generous cupful of the spinach. Put hard-boiled eggs cut in slices in timbale cases, also a little spinach; then decorate sides of mold with slices of egg and finish filling molds with spinach. Two eggs will decorate four or five molds. Cut slices from center for bottom and crescents from the ends for sides of mold. Unmold on slices of cold pickled tongue. Serve sauce (tartar) in a dish apart.

MISS ANNIE B. CHANDLER.

### SPINACH A LA CREME IN BREAD CASES.

Wash spinach in four waters, remove faded leaves, put in a pan on the back of the stove, cook slowly (do not add water); move to hotter part of fire, cook until tender, stirring occasionally, chop in chopping bowl, rub through a colander, reheat, add pepper, salt, 1 teaspoonful butter,  $\frac{1}{4}$  of a cupful of cream. Fry squares bread cases in butter and serve spinach in them.

MRS. JAMES W. HILL.

Best Sauer Kraut can be bought of Reinhard Hecker.

**STUFFED EGG PLANT.**

Cut egg plant in halves lengthwise, scoop out pulp, leaving a wall  $\frac{1}{4}$  inch thick, chop the pulp with slices of onion and sauté in 2 tablespoonfuls of butter about ten minutes without burning the mixture; add an equal bulk of fine bread crumbs, salt and pepper to taste, the yolk of 1 egg or 2, according to size of egg plant, and enough strained tomato pulp, or white or brown sauce to moisten mixture. Turn into the shells, cover with  $\frac{1}{2}$  cupful cracker crumbs stirred in 2 tablespoonfuls butter and bake about an hour in moderate oven.

MISS ANNIE B. CHANDLER.

**STUFFED PEPPERS.**

Parboil peppers, chop 1 onion, sauté in  $\frac{1}{4}$  cupful butter, add  $\frac{1}{4}$  cupful bread crumbs, and season with salt and Worcestershire. Put 1 tablespoonful of this mixture in pepper, break an egg over this, cover with crumbs and bake fifteen minutes. Serve on toast.

MRS. W. B. BURPEE.

**POTATO PUFFS.**

Cold roast or boiled beef chopped and seasoned, 1 bowl of cold mashed potatoes, 2 eggs, salt and pepper to taste; stir in flour enough to roll out on a board, cut out with bowl like cookies, and put the seasoned beef on one half, fold over the other and pinch down like turnovers and fry in butter.

MRS. A. H. OLZENDAM.

**ONION SAUCE.**

Twenty-four seed cucumbers, 12 onions, chop fine and add 1 small cup of salt and let stand over night; in the morning drain and add 1 quart of vinegar, 1 ounce of celery seed,  $\frac{1}{2}$  cupful of mustard seed, 1 tablespoonful of white pepper.

MRS. E. M. SLAYTON.

**BAKED ONIONS.**

Boil 6 or 8 onions in three salted waters, put in a baking dish. Have ready white sauce made with 1 teaspoonful flour and 1 tablespoonful butter cooked together; add 1 cupful of hot milk, gradually, stirring all the time, season with salt and pepper. Pour over the onions, cover with buttered bread crumbs and bake quickly, or until the crumbs are brown. Serve in the same dish with a napkin folded diagonally around it. Try cabbage in the same way, but do not cover cabbage while boiling.

MRS. M. A. HOLTON.

**Fresh Vegetables at Fred H. Poore's.**

## SALAD.

"Pour oil upon it, pure oil—olive."

### CHEESE AND OLIVE SALAD.

Mix 2 Neufchatel cheeses with 1 cupful Young American cheese and 12 pimolas, season with salt and cayenne, moisten with cream, press and cut in squares. Serve on lettuce with a French dressing and garnish with pimolas.

MRS. E. M. SLAYTON.

### TARTAR SAUCE.

To 1 cupful mayonnaise dressing, made very thick with oil, add 1 tablespoonful each of chopped pickle capers and pimolas.

MISS ANNIE B. CHANDLER.

### CREAM SALAD DRESSING.

Two whole eggs, or yolks of five; mix together 1 tablespoonful mustard, 1 tablespoonful salt, 2 tablespoonfuls sugar, speck of cayenne; add the beaten eggs, 1 cupful cream, and 1 cupful vinegar. Cook in double boiler like soft custard.

MABEL M. CHENEY.

### SALAD DRESSING.

Yolks of 4 eggs, 1 tablespoonful of mustard, 1 tablespoonful salt, 2 tablespoonfuls powdered sugar,  $\frac{3}{4}$  cupful cream, 1 cupful vinegar,  $\frac{1}{2}$  cupful butter, whites of four eggs. Beat the yolks well, wet the mustard with a little water, add salt, sugar, and cream, and mix with the yolks; melt the butter in the hot vinegar, add the mixture and stir over hot water until it thickens, then add whites of eggs well beaten.

MRS. L. W. COLBY.

### WATERMELON SALAD.

Cut a watermelon, chilled by standing on ice, in halves, cut out the red portion and divide into cubes an inch square. Have ready a mixture of  $\frac{1}{2}$  a tablespoonful of ground cinnamon to  $\frac{1}{2}$  cupful powdered sugar and sprinkle this over the melon. Let stand a few moments and serve.

MISS ANNIE B. CHANDLER.

### RUSSIAN SALAD.

Cut fresh vegetables in dice, cook separately and cool, arrange color designs on a salad dish and pour over the following dressing: Three tablespoonfuls vinegar, 2 tablespoonfuls olive oil, salt, pepper, mustard, and parsley cut fine. Garnish with hard-boiled eggs chopped.

MRS. EUGENE QUIRIN.

### STUFFED CELERY SALAD.

Stuff celery stalks with cream cheese to which has been added  $\frac{1}{4}$  cupful chopped celery, pimientoes, olives and heavy cream 2 tablespoonfuls. Season, serve on lettuce leaves, garnish with pimientoes and serve with French dressing.

#### French Dressing.

Mix  $\frac{1}{2}$  teaspoonful each of mustard, salt, a few grains cayenne, and 5 tablespoonfuls olive oil. Add, gradually, 2 tablespoonfuls vinegar and bind well.

MRS. W. B. B.

### LOBSTER SALAD.

Remove meat from a 2-pound lobster, cut in pieces and marinate with French dressing. Just before serving add mayonnaise and serve in lobster shell on bed of lettuce, and garnish with mayonnaise.

#### Mayonnaise Dressing.

Mix  $\frac{1}{2}$  teaspoonful each of mustard, salt, and a few grains of cayenne; add 1 egg yolk and gradually 1 cupful olive oil and 2 tablespoonfuls vinegar.

MRS. W. B. B.

### ORANGE MINT SALAD.

Remove pulp from 4 large oranges, sprinkle with 2 tablespoonfuls powdered sugar, add 2 tablespoonfuls finely chopped mint, and 1 tablespoonful each of lemon juice and sherry. Chill thoroughly, serve in glasses, and garnish each with a sprig of mint. Makes 6 glasses.

MRS. W. B. B.

### TOMATO AND CUCUMBER SALAD.

Lay in a dish a nice crisp bed of lettuce, on it place slices of cucumbers, then tomatoes, and garnish the whole with radishes (cut like roses). Serve with French dressing.

MRS. W. B. B.

### EGG SALAD.

Boil 6 eggs fifteen minutes, after which separate yolks from whites and put each through potato masher. Make a nest of crisp lettuce leaves; into it put first the white then the yolk of the egg and serve with mayonnaise dressing.

MRS. W. B. B.

**MARTIN SALAD.**

Arrange around a slice of cold boiled halibut, sliced tomato, slices boiled potato sprinkled with chopped parsley and French beans and peas; marinate all with cream dressing.

**Cream Dressing.**

Mix 1 teaspoonful mustard, 1 teaspoonful salt, 2 teaspoonfuls flour, a few grains cayenne; add 1 teaspoonful melted butter, the yolk of 1 egg, and  $\frac{1}{3}$  cupful hot vinegar slowly. Cook over boiling water until mixture thickens, cook and add  $\frac{1}{2}$  cupful cream beaten until stiff.

MRS. W. B. B.

**Eggs.**

"How wilt thou have them; boiled or fried, or dropped on toast?"

**DEVEILED EGGS.**

Five hard-boiled eggs, butter the size of an English walnut,  $\frac{1}{2}$  pint milk, 2 teaspoonfuls cornstarch, 1 heaping tablespoonful grated cheese, small coffeespoonful dry mustard. Take spoonful olive oil, salt, red and black pepper; mix the yolks, the mustard, olive oil, and condiments together in a bowl with back of silver spoon. Put into chafing dish the milk, the butter with which the cornstarch has been mixed, the whites of the eggs cut up very fine, and a little salt; stir constantly until boiling hot. In the meantime let some one spread thick on slices of buttered toast the paste, over which scatter the grated cheese. Over this pour the hot white sauce and serve.

MRS. A. S. BUNTON.

**SPANISH OMELET.**

One small onion, 1 dozen mushrooms, 1 small piece of ham, tomatoes to taste (about 1 cupful), salt and pepper and butter the size of a walnut; stew together in a pan. Make an omelet of 4 eggs beaten slightly with a spoon,  $\frac{1}{2}$  teaspoonful salt,  $\frac{1}{2}$  saltspoonful of pepper, 4 tablespoonfuls of milk or cream, all well mixed. Just before folding add filling.

MRS. D. D. FELTON.

**BAKED EGGS ON TOAST.**

Beat the whites of the eggs to a stiff froth and spread on a slice of buttered toast. Drop the yolks of the eggs into the center of the whites without breaking. Place in a very hot oven until the whites are nicely browned.

MRS. CHARLES J. STAPLES.

## BREAD.

"The very staff of life.  
The comfort of a husband, the pride of a wife."

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### CORN MUFFINS.

Beat 2 eggs light, add 1 pint of milk and have 1 pint of flour, 1 pint of Indian meal,  $\frac{1}{2}$  cupful of sugar, 1 teaspoonful soda, 2 teaspoonfuls cream of tartar, well mixed and sifted; add eggs and milk, stirring well. Bake twenty minutes in buttered muffin pans. Two dozen muffins can be made with the quantity given.

N. A. H.

### SALLY LUNN.

One cupful milk, 2 tablespoonfuls melted butter, 1 egg, pinch salt, 2 cupfuls flour, 2 teaspoonfuls baking powder, 2 teaspoonfuls sugar.

MRS. GEORGE H. CHANDLER.

### SQUASH BISCUIT.

One cupful squash, stewed and sifted, 2 tablespoonfuls sugar,  $1\frac{1}{2}$  cupfuls scalded milk, 1 teaspoonful salt, 1 tablespoonful butter,  $\frac{1}{2}$  cupful yeast, flour enough to knead it. Mix the sugar and salt with the squash, add the butter melted in the hot milk, and when cool add the yeast and flour. Knead fifteen minutes, let it rise till light, knead, and shape into loaves or biscuit. When well risen bake.

MRS. CHARLES J. STAPLES.

### SOUR CREAM MUFFINS.

One cupful flour, 1 cupful rich sour cream,  $\frac{1}{2}$  cupful corn meal,  $\frac{1}{3}$  cupful sugar, 1 egg,  $\frac{1}{2}$  teaspoonful soda,  $\frac{1}{2}$  teaspoonful salt, 1 tablespoonful melted butter.

MRS. ALONZO ELLIOTT.

### RAISED MUFFINS.

Two eggs,  $\frac{3}{4}$  cupful butter, scant half cupful sugar, 1 pint warm milk,  $\frac{1}{2}$  cake yeast in  $\frac{1}{2}$  cupful warm water, flour enough to make quite a stiff batter (about 5 cupfuls). Rise about 8 hours and dip into muffin tins and bake.

MRS. JOHN J. DONAHUE.

### PARKER HOUSE JOHNNY CAKE.

Mix 1 cupful flour, 1 cupful Indian meal,  $1\frac{1}{2}$  teaspoonfuls cream tartar, 1 teaspoonful soda and 1 teaspoonful salt together; mix 1 egg,  $\frac{1}{2}$  cupful sugar, butter the size of an egg, and 1 cupful warm milk together. Pour liquid into dry mixture, beat well and bake.

MRS. JOHN J. DONAHUE.



**MUFFINS.**

One quart of flour, 2 cupfuls milk,  $\frac{1}{2}$  cupful sugar, 2 eggs, 2 teaspoonfuls cream of tartar, 1 teaspoonful soda,  $\frac{1}{2}$  teaspoonful salt, butter the size of an egg; mix the other dry ingredients with the flour and rub through a sieve, melt the butter with 4 tablespoonfuls of boiling water, beat the eggs light and add the milk, stir into the flour and add the butter; beat thoroughly. Bake in buttered muffin pans from twenty-five to thirty minutes in a quick oven.

MRS. CHARLES J. STAPLES.

**COFFEE MUFFINS.**

Prepare 1 cupful of strong coffee with sugar and cream as for breakfast, except a little sweeter; mix  $\frac{1}{2}$  cupful of any cooked cereal,  $1\frac{1}{2}$  cupfuls bread flour, a little salt, 2 teaspoonfuls of baking powder; beat 1 egg light and add it to the coffee, quickly stir it into the dry mixture. It should be a stiff drop batter rather than a dough. Bake in hot muffin pan or rings, about twenty minutes. This is a convenient and attractive way of using up a small portion left over of the breakfast cereal.

MISS EMMA VARNEY.

**RYE GEMS.**

Two cupfuls rye flour, 2 mixing spoonfuls white flour, 2 teaspoonfuls cream of tartar (rubbed in rye flour), 1 teaspoonful soda dissolved in milk, a little sugar and salt and last add 2 eggs. One half of this quantity makes ten or more muffins.

MRS. A. S. BUNTON.

**JOHNNY CAKE.**

One and one half cupfuls wheat flour,  $\frac{1}{2}$  cupful Indian meal,  $\frac{2}{3}$  cupful sugar, 1 egg, 2 heaping teaspoonfuls baking powder, 1 small teaspoonful of salt, a small piece of butter; mix with sweet milk thin enough to run from spoon.

MRS. J. G. LOVEJOY.

**POP-OVERS.**

One cupful bread flour,  $\frac{1}{2}$  teaspoonful salt, 1 egg beaten lightly, add 1 cupful milk and mix thoroughly. Bake in iron gem pans full one half hour.

MRS. FLORENCE FISHER.

**BROWN BREAD.**

One cupful rye meal, 1 cupful corn meal,  $\frac{1}{2}$  cupful molasses, 1 teaspoonful baking powder,  $\frac{1}{2}$  teaspoonful salt, raisins if desired, and mixed to a thin batter with cold water. This makes a pound coffee can full when done. Cover closely and place in a larger pail of water and steam three or four hours in oven.

MRS. FLORENCE FISHER.

### BROWN BREAD.

One pint Indian meal, 1 pint rye meal, 1 pint sour milk, 1 cupful molasses,  $1\frac{1}{2}$  teaspoonfuls soda, 1 teaspoonful salt; steam 4 hours.

MRS. Z. F. CAMPBELL.

### FRIED INDIAN MUFFINS.

One pint Indian meal, 1 pint boiling water, 1 teaspoonful salt, 1 teaspoonful sugar; pour boiling water over gradually and beat thoroughly and set away in a cool place. In the morning add 2 eggs and 1 heaping spoonful of flour well beaten. Dip a tablespoon in cold milk, fill it with batter and drop into hot fat. Cook ten minutes and serve with hot melted maple sugar.

N. A. H.

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## PASTRY AND PIES.

"No soil upon earth is so dear to our eyes  
As the soil we first stirred in terrestrial pies."

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### PUFF PASTE.

Take  $\frac{1}{2}$  pound of butter (wash in three or four waters and pat out the water), and 1 pint of flour; set them on ice over night. In the morning mix flour with a piece of the butter the size of an egg, add water and yolk of egg; divide remaining butter into 6 parts; roll out dough six times, each time spreading with 1 part of butter. Set on ice again to cool and make into puffs or tarts. The oven must be quite hot but not near as hot as you would have for biscuits. Put the yolks of eggs into measuring cup and beat up, adding ice water to nearly half fill cup. The dryer you can keep the dough the better the pastry. In making tarts, cool on ice after they are all ready for oven, but with puffs you cannot cool after the sauce is put in them, for they would soak. Always let the pastry, after it is all done, set in the oven with the oven door wide open, as this helps to make it rise.

MRS. A. S. BUNTON.

### PUFF PASTE FOR PASTRY CUPS.

Wash  $\frac{1}{2}$  pound butter, rub 1 tablespoonful in  $\frac{1}{2}$  pound flour, add cold water enough to make a stiff dough. Roll out, fold in remaining butter, and roll several times, until butter is mixed with the dough.

#### Pastry Cups.

Roll paste very thin, cover individual tins, and bake in hot oven. Fill with sweetbreads and mushrooms.

### Sweetbreads and Mushrooms. .

Cook  $\frac{1}{4}$  pound of mushrooms in 3 tablespoonfuls of butter five minutes; add 3 tablespoonfuls flour and  $1\frac{1}{2}$  cupfuls cream. Season with salt and pepper and add 1 sweetbread which has been cooked and cut in pieces.

MRS. E. M. SLAYTON.

### MINCE MEAT.

Four pounds beef, 4 pounds raisins chopped, 2 pounds citron, 2 pounds suet, 1 pound currants, 4 pounds light brown sugar, 1 quart molasses, juice of 3 lemons, 2 candied lemons chopped fine, 3 nutmegs, 2 tablespoonfuls cinnamon, 2 tablespoonfuls salt,  $1\frac{1}{2}$  tablespoonfuls cloves, 1 quart brandy. Use one third of this mixture to two thirds apple.

MRS. Z. F. CAMPBELL.

### MINCE MEAT.

Observe the following proportions as nearly as convenient: Three pounds of meat (the round), 4 pounds apple, 3 pounds raisins (chopped), 1 cupful citron,  $\frac{1}{2}$  cupful molasses, 5 cupfuls sugar, 1 cupful butter, 5 scant tablespoonfuls spice as follows: 2 of mace, 2 of cloves, 1 of cinnamon and allspice. Moisten with the meat liquor. If not moist enough add coffee, also crab-apple jelly 2 jars and 1 cupful boiled cider. Mix chopped apple and meat with 3 tablespoonfuls of salt. When cooked add 2 cupfuls of brandy. Always add sugar, bits of butter, nutmeg, and whole raisins when making a pie.

MRS. E. L. KIMBALL.

### LEMON PIE.

One half cupful sugar, 2 tablespoonfuls flour, yolks of 4 eggs, butter size of a small walnut, juice and rind of 1 lemon; all this stirred together. Just before putting into the crust, add a cupful of milk and the whites of the eggs beaten stiff. This makes two ordinary pies.

MRS. JOHN J. DONAHUE.

### MOCK CHERRY PIE.

One cupful of cranberries chopped fine, 1 cupful sugar, 1 cupful boiling water,  $\frac{1}{2}$  cupful raisins chopped fine, 1 large teaspoonful flour, 1 small teaspoonful vanilla, and a small piece of butter.

MRS. J. G. LOVEJOY.

Best California Brandy for mince meat can be bought at P. Harrington's, Lake Avenue.

## CREAM OR COCOANUT PIE.

A small lump of butter, 1 cupful sugar, 2 eggs,  $\frac{1}{2}$  cupful water,  $1\frac{1}{2}$  cupfuls flour, 1 teaspoonful cream tartar,  $\frac{1}{2}$  teaspoonful soda, Bake in two round tins.

### Filling for Same.

One half cupful sugar,  $\frac{1}{2}$  cupful flour, 1 egg; beat egg, stir in sugar and flour, then stir in  $\frac{1}{2}$  pint boiling milk and 2 spoonfuls cocoanut. Make frosting for outside; sprinkle with cocoanut.

MISS ANNIE B. CHANDLER.

## FANCY PIE.

Two eggs, 1 cupful sugar, 1 cupful milk, 2 large tablespoonfuls of butter, 2 cupfuls flour, 3 teaspoonfuls baking powder, 1 teaspoonful lemon.

### Frosting.

One cupful cream, 2 cupfuls brown sugar, 1 teaspoonful vanilla. Boil until it hairs and beat until the right consistency.

MRS. A. S. BUNTON.

## LEMON PIE.

The grated rind and juice of 1 lemon, 1 cupful sugar, 1 teaspoonful flour, and  $\frac{1}{2}$  cupful of milk and 1 egg, pieces of butter on top. This makes one pie to be baked with two crusts.

MRS. FLORENCE FISHER.

## PUDDINGS.

"The proof of the pudding lies in the eating."

### CHOCOLATE PUDDING.

Three cupfuls of milk, 1 cupful breadcrumbs, 3 teaspoonfuls of grated chocolate, and let the three come to a boil. Beat the yolks of 3 eggs and 1 cupful of sugar and stir into the mixture, flavor with vanilla, bake slowly fifteen minutes; beat the whites of the eggs until stiff with a little powdered sugar and brown in the oven. Serve cold with whipped cream.

MRS. E. M. SIMMONS.

### STEAMED CHOCOLATE PUDDING.

One egg,  $\frac{1}{2}$  cupful milk,  $\frac{1}{2}$  cupful sugar, 1 cupful flour, 1 teaspoonful baking powder, 1 square chocolate, melted, 1 tablespoonful butter. Steam 1 hour.

**Sauce.**

Two thirds cupful sugar, yolks of 2 eggs beaten and stirred with sugar; cook ten or fifteen minutes. When ready to serve, add beaten whites of eggs and flavoring.

MRS. GEORGE H. WARREN.

**SNOWBALL PUDDING.**

One cupful sugar,  $\frac{1}{2}$  cupful butter, 2 cupfuls flour, 1 cupful milk, whites of 4 eggs, 2 teaspoonfuls baking powder. Steam in cups about thirty-five minutes.

**Sauce.**

Six tablespoonfuls sugar, 2 tablespoonfuls butter, 1 cupful strawberry juice or crushed strawberries. Heat in double boiler.

MRS. D. D. FELTON.

**FRENCH BREAD PUDDING.**

Butter small, thin slices of nice bread, spread with apple jelly, and lay loosely in a quart pudding dish, filling it about half full; pour over them 1 quart of boiled custard and cover with meringue; brown the meringue and serve cold; or, put the prepared bread in a buttered mold lined with macaroons, cover with the custard, steam one hour and serve hot.

MRS. CHARLES J. STAPLES.

**FIG PUDDING.**

Cream  $\frac{1}{2}$  cupful butter, add  $\frac{1}{2}$  cupful sugar, 2 beaten eggs, 1 cupful milk,  $\frac{1}{2}$  cupful molasses,  $2\frac{1}{2}$  cupfuls flour which has been sifted with 4 teaspoonfuls baking powder, 1 teaspoonful cinnamon,  $\frac{1}{2}$  teaspoonful nutmeg, and  $\frac{1}{2}$  teaspoonful salt; then add 1 pound chopped figs, 2 tablespoonfuls currants, and  $\frac{1}{2}$  cupful flour. Steam three hours in a large mold, or  $1\frac{3}{4}$  hours in small molds.

MRS. E. M. SLAYTON.

**FIG PUDDING.**

One cupful molasses, 1 cupful chopped suet (fine), 1 cupful milk,  $3\frac{1}{4}$  cupfuls flour, 2 eggs, 1 teaspoonful soda, 1 teaspoonful cinnamon,  $\frac{1}{2}$  teaspoonful nutmeg, 1 pint figs; mix molasses, suet, spice, and figs (cut fine) together, dissolve soda with 1 tablespoonful of hot water and mix with milk; add to other ingredients. Beat eggs light and stir in mixture, add flour and beat thoroughly, butter dish and steam five hours. Serve with cream or wine sauce.

MISS ANNIE B. CHANDLER.

**PEACH PUDDING.**

Line a dish with sliced peaches, slightly sweetened, cover with baked custard. If served with whipped cream, soak peaches in sherry wine a little while before mixing. If sherry wine is omitted, then use claret sauce.

MRS. ALONZO ELLIOTT.

**WHOLE WHEAT PUDDING.**

Mix 2 cupfuls whole wheat flour,  $\frac{1}{2}$  teaspoonful soda and  $\frac{1}{2}$  teaspoonful of salt. Add 1 cupful of milk,  $\frac{1}{2}$  a cupful of molasses, and 1 cupful of stoned and chopped raisins, or 1 cupful of ripe berries. Steam two hours and a half and serve with whipped cream or any plain pudding sauce. One cupful of dates, figs, stewed prunes, or chopped apples make a pleasing variety. This is very nice for children and invalids.

MRS. CHARLES J. STAPLES.

**RAILROAD PUDDING.**

One cupful raisins, chopped fine, 1 cupful suet, 1 cupful molasses, 1 cupful milk, 1 teaspoonful soda, 1 egg, 1 teaspoonful all kinds spices, 1 cupful walnut meats, broken fine,  $3\frac{1}{2}$  cupfuls flour. Steam three and one half hours.

MISS ANNIE B. CHANDLER.

**BRANDY SAUCE.**

Cook 1 cupful each of sugar and water until a thread is formed, beat 3 yolks of eggs, add 2 tablespoonfuls brandy,  $\frac{1}{2}$  cupful cream,  $\frac{1}{8}$  teaspoonful salt, add sugar and water and beat until thick.

MRS. E. M. SLAYTON.

**PUDDING SAUCE.**

One fourth cupful butter, 1 cupful powdered sugar, 2 tablespoonfuls brandy, beaten yolks of 2 eggs,  $\frac{1}{2}$  cupful cream. Cook over hot water until it begins to thicken, pour it over the beaten whites of 2 eggs; beat until well mixed.

MRS. Z. F. CAMPBELL.

**BOILED SUET PUDDING.**

Three cupfuls of flour, 2 cupfuls suet, fine, 1 cupful milk, 1 cupful molasses, raisins and currants, 1 teaspoonful soda, 1 teaspoonful cinnamon; mix flour and suet together and add other ingredients. Steam three hours.

Fine Cognac Brandy at E. Quirin's.

**Sauce.**

One cupful brown sugar,  $\frac{2}{3}$  cupful butter, 1 tablespoonful flour beat to a cream; add 3 gills boiling water. Stir till it boils and add flavoring.

MRS. W. K. ROBBINS.

**ORANGE CREAM PUDDING.**

Whip 1 pint of cream until there is but one half the quantity left when skimmed off; soak in  $\frac{1}{2}$  cupful water,  $\frac{1}{2}$  box gelatine, and grate over it the rind of 2 oranges; strain the juice of six oranges and add 1 cupful sugar. Now put  $\frac{1}{2}$  pint cream in double boiler, pour into it the well-beaten yolks of 6 eggs, stirring until it begins to thicken, then add the gelatine. Remove from the fire and let stand for two minutes and add the orange juice and sugar; beat all together until the consistency of soft custard and add the whipped cream; mix well and turn into molds to harden. To be served with whipped cream.

MISS ANNIE B. CHANDLER.

**PINEAPPLE PUDDING.**

One pint milk,  $\frac{1}{2}$  cupful sugar,  $1\frac{1}{2}$  tablespoonfuls of flour, yolks of 3 eggs. Place 1 can of pineapple in glass dish with  $\frac{1}{2}$  cupful sugar; pour over the cream and frost with the whites of the eggs beaten to a stiff cream with a little sugar just before serving. This can be used with sliced oranges, using 1 cupful of sugar and allowing custard to get cold before pouring over the oranges.

MRS. FLORENCE FISHER.

**BANANA PUDDING.**

Make orange jelly with  $\frac{1}{4}$  box Nelson's gelatine,  $\frac{1}{4}$  cupful cold water,  $\frac{1}{2}$  cupful boiling water, juice of 1 lemon, 1 cupful orange juice,  $\frac{1}{2}$  cupful sugar. Line a mold with slices of banana, then a layer of thinly sliced bread soaked in jelly, and so on till mold is full. Pour the remainder of jelly over all and set in cold place. Serve with whipped cream.

MRS. FLORENCE FISHER.

**CRANBERRY PUDDING.**

One cupful sugar,  $\frac{1}{2}$  cupful butter, 3 eggs,  $\frac{1}{2}$  cupful sweet milk,  $3\frac{1}{2}$  cupfuls flour, 1 teaspoonful soda, 2 teaspoonfuls cream of tartar, 2 cupfuls cranberries. Steam two and one half hours and serve with creamy sauce.

**Creamy Sauce.**

Beat to a cream  $\frac{1}{2}$  cupful butter, gradually add 1 cupful powdered sugar, beating all the while. When light and creamy, add 1 teaspoonful of lemon or vanilla, then gradually add  $\frac{1}{4}$  cupful of cream or milk. When all is beaten smooth, place the bowl in a basin of hot water and stir until it is smooth and creamy, white and foamy, but no longer.

MRS. E. M. SLAYTON.

**STEAMED CHERRY PUDDING.**

One pint flour, 1 teaspoonful cream of tartar,  $\frac{1}{2}$  teaspoonful soda, a little salt, butter the size of an egg, 1 cupful milk; roll thin, spread thick with cherries, roll up and steam 3 hours. Serve cold sauce with it.

MRS. Z. F. CAMPBELL.

**INDIAN PUDDING.**

One quart milk, reserve 1 cupful, scald the remainder, add 3 tablespoonfuls corn meal, which has been wet up with a little cold milk. Stir this into the hot milk, boil two minutes, add 1 cupful molasses, the remainder of cold milk and  $\frac{1}{2}$  cupful of cold water. When thoroughly mixed add 1 egg which has been beaten; put in buttered dish and bake  $3\frac{1}{2}$  hours in slow oven. Serve with whipped cream.

MRS. Z. F. CAMPBELL.

**GRAHAM PUDDING.**

One and one half cupfuls graham flour, 1 cupful molasses, 1 cupful milk, 1 cupful raisins, chopped,  $\frac{1}{2}$  cupful currants, 1 teaspoonful soda, 1 teaspoonful vanilla, 1 teaspoonful all kinds spices. Steam two and one half hours.

MISS ANNIE B. CHANDLER.

**PRUNE PUDDING.**

One half pound of prunes, stew and then sift them; beat the whites of 5 eggs until stiff, add  $\frac{1}{4}$  cupful sugar; mix all together, put in pudding dish and bake fifteen minutes. Serve cold with whipped cream.

MRS. E. M. SLAYTON.

**CHRISTMAS PLUM PUDDING.**

One brick loaf baker's bread soaked over night in 1 quart of milk; add salt,  $\frac{3}{4}$  bowlful chopped suet,  $\frac{3}{4}$  bowlful light brown sugar, 1 bowlful raisins, chopped and stoned,  $\frac{1}{2}$  bowlful currants, 6 eggs, nutmeg and other spices if you like. Bake slowly three or four hours. This makes a large pudding, to be served with cold sauce.

MRS. L. W. COLBY.



**SALEM PUDDING.**

One cupful chopped suet, 1 cupful milk,  $3\frac{1}{2}$  cupfuls flour, 1 cupful raisins, 2 teaspoonfuls cream of tartar, 1 teaspoonful soda, 1 teaspoonful cloves and salt. Steam four hours.

MRS. L. W. COLBY.

**ORANGE PUDDING.**

4 or Five sweet oranges, ~~1 egg~~ <sup>1/4</sup> cupful white sugar, 1 pint of milk, yolks of 3 eggs, 1 tablespoonful of cornstarch; peel and take out the orange pulp and remove the seeds, pour about  $\frac{2}{3}$  of the sugar over the oranges and the rest into the milk. Set milk in double boiler; when hot add a small piece of butter, stir into the milk the beaten yolks and cornstarch; when cool flavor with vanilla and pour this mixture over the orange. Beat whites of eggs to a stiff froth, add 2 tablespoonfuls of sugar, spread over the top and set in the oven to brown. To be eaten cold.

MRS. L. W. COLBY.

**LEMON PUDDING.**

The yolks of 3 eggs beaten with 9 spoonfuls white sugar, juice of 2 lemons, 1 tablespoonful cornstarch, 2 teaspoonfuls melted butter, a small tumbler of sweet milk. Make crust and line the dish with it, add the mixture and bake. When baked beat whites of the 3 eggs with 3 tablespoonfuls of sugar. Spread over the top and return to the oven and brown slightly.

MRS. L. W. COLBY.

**SARATOGA PUDDING.**

One pint milk, 1 tablespoonful melted butter, 2 tablespoonfuls sugar, 3 tablespoonfuls flour, 5 eggs, leaving out the whites of 3 for frosting, a little salt. Bake about  $\frac{1}{2}$  hour in a buttered pudding dish; remove from oven and frost. Beat whites of 3 eggs with a little sugar for frosting. Brown lightly in oven.

MRS. JOHN J. DONAHUE.

**DARK PUDDING.**

One cupful of bread crumbs, 1 cupful of molasses, 1 cupful of raisins, 2 eggs, 1 teaspoonful cloves, 2 teaspoonfuls cinnamon,  $\frac{1}{4}$  cup chopped citron, 1 quart milk,  $\frac{1}{2}$  cupful melted butter, 1 teaspoonful of soda in a little milk added and well stirred into the mixture just before putting into the oven. Bake three or four hours in a moderate oven, stirring often until the last half hour. Serve hard sauce with it.

MRS. M. A. HOLTON.

## CUSTARDS, CREAMS, AND JELLIES.

"Feed of the dainties, which are bred in a book."

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### CUSTARD SOUFFLÉ.

One pint milk,  $\frac{1}{2}$  cupful sugar,  $\frac{1}{2}$  cupful flour (good); put milk, sugar, and flour in double boiler and let cook like soft custard. Take off and put in butter the size of 2 English walnuts and stir until smooth; put in pan of cold water and stir until cold, then add well-beaten yolks of 4 eggs and then whites beaten stiff. Put in buttered pudding dish, set in pan of boiling water and bake thirty-one minutes. Serve with either hard or liquid sauce.

MISS ANNIE B. CHANDLER.

### CHOCOLATE CREAM.

One half box of gelatine dissolved in 1 cupful of cold water ten minutes; add 1 cupful boiling water, set over teakettle until dissolved. One half cupful grated chocolate boiled in 1 cupful of milk or cream, yolks of 2 eggs with 3 great spoonfuls of sugar stirred in last.

MRS. C. L. RICHARDSON.

### COFFEE CREAM.

Same as chocolate cream, except 1 cupful of cold coffee and 1 cupful of milk in place of chocolate.

MRS. C. L. RICHARDSON.

### TAPIOCA CREAM.

Cover  $\frac{1}{2}$  cupful of tapioca with water and let stand over night. In the morning pour off water, if any, and put tapioca in 1 quart milk, over fire, in double boiler. When it comes to a boil stir in yolks of 4 eggs, well beaten with 4 tablespoonfuls of sugar and a little salt; continue stirring until it thickens to the consistency desired. Spread over top the whites well beaten with 4 tablespoonfuls sugar; brown in oven.

MISS ANNIE B. CHANDLER.

### PINEAPPLE AU KWSCHWASSER.

Peel and slice a large pineapple, place in a dessert dish and pour over it a thick syrup flavored (when cool) with 2 tablespoonfuls Kwschwasser or Frapin's cognac. Serve cold.

MRS. EUGENE QUIRIN.

Buy Frapin's Cognac of E. Quirin.

### APPLES WITH CREAM.

One half pint whipped cream, 6 tart apples, peeled, cored, and cut in rather thick slices, spread slices with mixture of butter and flour equal parts; put whipped cream in chafing dish, sweeten to taste, add 3 tablespoonfuls of sherry, or more; when nearly boiling add apples, cook until tender.

MRS. JAMES W. HILL.

### MACARON SOUFFLÉ.

Make a sauce of 3 tablespoonfuls butter,  $\frac{1}{4}$  cupful flour, and 1 cupful milk. Beat the yolks of 4 eggs until thick, add  $\frac{1}{4}$  cupful sugar,  $\frac{1}{2}$  cupful powdered macaroons which have been soaked in sherry, and 2 tablespoonfuls sherry. Combine mixtures; add  $\frac{1}{4}$  teaspoonful vanilla and cut and fold in the whites of 4 eggs beaten stiff. Put in buttered baking dish, sprinkle with macaroons and bake. Serve with creamy sauce.

#### Creamy Sauce.

Cream  $\frac{1}{4}$  cupful butter, and gradually add  $\frac{1}{2}$  cupful powdered sugar, 2 tablespoonfuls thin cream, and 2 tablespoonfuls sherry.

MRS. W. B. B.

### ORANGE CREAM.

One cupful sweet cream, whipped, juice of 3 oranges, 3 tablespoonfuls sugar, juice of 1 lemon, grated rind of 1 orange; mix all together and add 3 tablespoonfuls gelatine dissolved in 1 cupful boiling water; stir all together and set on ice. Turn out whole and serve with or without cream.

MRS. GEORGE H. CHANDLER.

### PINEAPPLE CHARLOTTE.

Two teaspoonfuls Knox's gelatine, soak in  $\frac{1}{3}$  of a cupful of cold water ten minutes, then add  $\frac{1}{3}$  cupful of boiling water; stir in 1 cupful of sugar until it is thoroughly dissolved and the juice of 1 lemon, then add 1 cupful of shredded pineapple; stir this all together and set it away to cool. Before it is quite cold stir in  $\frac{1}{2}$  pint whipped cream.

MRS. FRANK LIVINGSTON.

### ORANGE CHARLOTTE.

Soak  $1\frac{1}{3}$  tablespoonfuls granulated gelatine in  $\frac{1}{3}$  cupful cold water, dissolve in  $\frac{1}{3}$  cupful boiling water, strain, add 1 cupful sugar, 3 tablespoonfuls lemon juice, 1 cupful orange juice and pulp. Chill and when thick beat until frothy, then add the whites of 3 eggs beaten stiff, and the whip from 2 cupfuls cream. Line a mold with sections of oranges, turn in mixture, and chill.

MRS. W. B. B.

Best of Sherry can be bought at P. Harrington's, Lake Avenue.

### ALMOND CHARLOTTE RusSE.

Beat yolks of 4 eggs until thick and light colored, add gradually 1 cupful powdered sugar, then fold in stiffly beaten whites of 4 eggs,  $\frac{1}{3}$  cupful grated chocolate,  $\frac{1}{2}$  cupful blanched almonds,  $\frac{3}{4}$  cupful cracker crumbs mixed with 1 teaspoonful baking powder. Bake in buttered gem tins about twenty-five minutes, cut out center of each cake and fill with whipped cream sweetened and flavored, decorate the cream with candied cherries.

MISS ANNIE B. CHANDLER.

### COFFEE FOAM.

One cupful strong coffee,  $\frac{1}{2}$  cupful sugar,  $\frac{1}{4}$  box gelatine, whites of 2 eggs, soak gelatine in  $\frac{1}{2}$  cupful cold water; when dissolved add the hot coffee and sugar. Let it stiffen but not get hard, then beat in, a spoonful at a time, the stiffly beaten whites of the eggs and mold. Serve with cream and sugar.

MISS EMMA VARNEY.

### ORANGE MARMALADE.

Six oranges, 3 lemons, 6 quarts water; cut oranges and lemons very fine, remove seeds, cover with the 6 quarts water and let stand twenty-four hours. Cook all together until the rinds are soft, take off stove and let stand another twenty-four hours, then take 1 pint of mixture and 1 pint sugar at a time and boil twenty minutes, or till thick enough to pour into tumblers.

MRS. GEORGE H. CHANDLER.

### PEACHES IN JELLY.

One can of peaches cooked a little with  $\frac{1}{2}$  cupful sugar, separate the peaches and sugar, soak the peaches in a little brandy; 1 package Cox's gelatine in a cupful of cold water, soaked one hour, then add 1 lemon, juice and peel, 1 cupful boiling water, 2 tablespoonfuls of brandy, 1 cupful sugar and the syrup from the peaches. Stir the whole over a hot fire a minute until the gelatine is melted; strain twice through a flannel bag; put the peaches in a mold and pour the jelly over them. Set in a cold place or on ice.

MRS. C. L. RICHARDSON.

### CHESTNUTS WITH CREAM.

After removing the shells and skins from 1 quart of English chestnuts, boil them first in water until tender, then in  $\frac{1}{2}$  cupful sugar, and 1 cupful water, until clear. Let them lie in the syrup till cold, then drain and pile them on a dish; boil the syrup down to a thick consistency and pour over the nuts. Serve cold with whipped cream.

MRS. ALBERT W. THOMPSON.

### STEWED FIGS WITH JELLY AND CREAM.

Wash  $1\frac{1}{2}$  dozens whole figs, cover with boiling water and cook until tender; drain the figs from liquid, reserving the latter, of which there should be 1 cupful. Soften  $\frac{1}{4}$  of a 2-ounce package of gelatine in  $\frac{1}{4}$  cupful water and dissolve in the liquid in which the figs were cooked; add  $\frac{1}{2}$  cupful sugar, the juice of 1 lemon, and  $\frac{1}{2}$  cupful sherry or orange juice, strain into a shallow dish, add  $\frac{1}{4}$  cupful powdered sugar and a few drops of vanilla extract to a cup of double cream and beat solid to the bottom of the bowl. Dispose the figs in the center of a serving dish, surround with the jelly cut in cubes and the whipped cream.

MISS ANNIE B. CHANDLER.

### TIPSY PARSON.

Take slices of sponge cake and stick full of blanched almonds, then lay in a deep glass dish; pour over enough wine to cover cake. When the wine has all been absorbed, fill the dish half full of soft custard. Serve very cold.

MISS ANNIE B. CHANDLER.

## ICE CREAMS AND SHERBETS.

"This same dessert is pleasant."

### PINEAPPLE SHERBET.

Put 1 can of shredded pineapple in bowl and pour over it 1 cupful boiling water and let it cool; add the juice of 4 lemons and  $\frac{3}{4}$  of a pound of sugar and 1 tablespoonful of dissolved gelatine; freeze.

MRS. E. M. SIMMONS.

### PAFFÉ MUSÉ.

One quart cream, 1 cupful sugar,  $\frac{1}{2}$  box gelatine, 4 tablespoonfuls rum, 4 tablespoonfuls sherry,  $\frac{1}{2}$  pound cherries; pour rum over cherries and let stand a while, then whip cream, add sugar, wine, gelatine dissolved in as little water as possible and rum. Place alternate layers of cherries and cream until mold is full; cover and set in cold place or pack in ice or snow.

MRS. FLORENCE FISHER.

### RASPBERRY MOUSSE.

Flavor 1 pint cream with 3 tablespoonfuls sugar,  $\frac{1}{2}$  teaspoon vanilla, and 1 cupful raspberry or strawberry juice; dissolve 1 heaping teaspoonful of Knox's gelatine in  $\frac{1}{4}$  of a cupful cold water, add  $\frac{1}{4}$  cupful boiling water. When dissolved add to the fruit juice and whip all together with egg beater; put into close mold and pack in broken ice and salt for two or three hours.

MRS. GRACE DARLING SIMONS.

Finest of Wines to be found at P. Harrington's, Lake Avenue.

**FRUIT ICE CREAM.**

One half can apricots sifted until the skin is off, 2 bananas, rub through sieve, juice of 2 oranges, 2 lemons, 2 cupfuls water, 1 cupful or more of sugar, 1 cupful to 1 pint of cream.

MRS. D. D. FELTON.

**CREME DE MENTHE ICE.**

Make a syrup by boiling 4 cupfuls water and 1 cupful sugar fifteen minutes; add  $\frac{1}{2}$  cupful crème de menthe cordial, strain and freeze. Serve in glasses.

MRS. W. B. B.

**GRAPE SHERBET.**

Concord grapes make best color. Two pounds grapes. Mash in strainer cloth and squeeze until all the juice is extracted, measure and put an equal amount of water with it; add juice of 2 lemons and sugar to make quite sweet, at least 2 cupfuls. For freezing, chop ice very fine and take 1 part salt to 3 parts ice.

MRS. D. D. FELTON.

**LEMON MILK SHERBET.**

Juice of 2 lemons, add 1 pint of sugar, stir well and add 1 quart milk; freeze immediately.

MRS. FLORENCE FISHER.

**SHERBET.**

Juice of 5 lemons,  $1\frac{1}{2}$  pints sugar, 1 quart water, 1 tablespoonful gelatine soaked in cold water; take 1 cupful water out of the quart and let come to a boil and then put in juice 2 oranges.

MISS ANNIE B. CHANDLER.

**COFFEE FRAPPÉ.**

One quart cream, 1 cupful powdered sugar, 1 teaspoonful vanilla, whip very stiff; divide the cream into equal parts, into one beat  $\frac{1}{4}$  cupful strong, black coffee; put the whipped cream into the bottom of a mold; hold the cream with the coffee in it over the mold and pour it directly into the center of the whipped cream, so forcing the white cream up around the sides of the mold. Freeze same as ice cream.

MISS ANNIE B. CHANDLER.

**RASPBERRY BOMB.**

Line a mold with raspberry ice, fill with whipped cream sweetened and flavored, and pack in ice and salt four hours.

**Custard Sauce for Same.**

Make a custard of 1 cupful milk,  $\frac{1}{4}$  cupful sugar, and the yolks of 2 eggs; season with rum.

MRS. W. B. B.

**MAPLE BISQUE.**

To 1 cupful maple syrup add the beaten yolks of 4 eggs; cook carefully in a granite dish, stirring until it boils; remove from the fire and strain through a fine wire strainer and set aside to cool; prepare this several hours before the bisque is to be frozen. Beat 1 pint of thick cream till thickened nearly all through and add to it the stiffly beaten whites of the eggs. Now whip the syrup until light and stir all ingredients together. Put in molds and pack in ice and salt to freeze, allowing three or four hours, or freeze in ice cream freezer.

MISS EMMA VARNEY.

**GLACE.**

Make a rich lemonade or any fruit syrup, freeze, line a mold with it about an inch thick, fill cavity with any bavarian cream and cover with sherbet. Pack in ice and salt two hours.

MRS. JAMES W. HILL.

**CRANBERRY FRAPPE WITH ROAST TURKEY.**

Wash and clean 1 quart of cranberries and put on to boil in 1 quart of water; when soft strain and press the pulp through; add 2 cupfuls sugar and boil again a minute; add 2 tablespoonfuls of lemon juice and more sugar if needed. Freeze until like sherbet.

MRS. W. B. BURPEE.

**VANILLA ICE CREAM.**

One quart thick cream,  $\frac{1}{2}$  pint milk, 1 cupful sugar, 1 tablespoonful or more of vanilla extract; with this serve sauce of maple syrup boiled a little, into which is put chopped raisins, figs, and English walnuts.

MRS. W. B. BURPEE.

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**CAKE AND LAYER CAKE.**

"What, pound cake? The toothsome cake of our grandmas."

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**WEDDING CAKE.**

One pound each of butter, sugar, and flour, 9 eggs, 3 pounds of raisins, 3 of currants,  $\frac{1}{2}$  pound of citron, 1 pint currant wine (or almost any acid wine); no soda or baking powder used. Take a pint measure and put in about  $\frac{1}{2}$  ounce each of almond and clove fluid extract, and 1 ounce each of cinnamon, nutmeg, and vanilla extract (these liquids are included in the pint of wine). Cream the butter and sugar, beaten yolks, beaten whites, flour, and fruit, and 2 ounces of lemon extract. This makes two loaves; bake in a moderate oven two hours.

MRS. E. M. SLAYTON.

**BERRY CAKE.**

One cupful sugar, 2 cupfuls flour,  $\frac{2}{3}$  cupful milk,  $\frac{1}{3}$  cupful butter,  $\frac{1}{3}$  teaspoonful soda, 2 eggs; add berries to suit the taste.

MRS. L. W. COLBY.

**GILMANTON CUP CAKE.**

One cupful butter, 2 cupfuls sugar, 3 cupfuls flour,  $\frac{1}{2}$  cupful each cream and milk, 4 eggs, 1 wineglassful of brandy or wine, 1 teaspoonful clove, cassia, and nutmeg, 1 small teaspoonful soda,  $1\frac{1}{2}$  cupfuls chopped raisins.

MRS. L. W. COLBY.

**SOUR APPLE SAUCE CAKE.**

One cupful granulated sugar,  $\frac{1}{2}$  cupful butter,  $1\frac{3}{4}$  cupfuls flour, 1 cupful raisins chopped, 1 teaspoonful cassia,  $\frac{1}{2}$  teaspoonful clove,  $\frac{1}{4}$  teaspoonful nutmeg, a pinch of salt. Put 1 teaspoonful of soda in a tablespoonful of water, and when well dissolved pour in a cup and fill the cup with sour apple sauce; mix the spices with the flour, dry and add raisins. Part butter and beef drippings make it very nice.

ALICE M. DREW.

**STAR CAKE.**

One and three fourths pounds of flour,  $1\frac{1}{2}$  pounds white sugar,  $\frac{3}{4}$  pound of butter, 2 pounds of fruit, raisins, and currants,  $\frac{1}{2}$  pint sour milk,  $\frac{1}{2}$  pint sherry wine,  $\frac{1}{2}$  teaspoonful soda, 5 eggs, 2 nutmegs. This makes two large loaves.

MRS. L. W. COLBY.

**ORANGE CAKE.**

One and one half cupfuls sugar, 2 cupfuls flour,  $\frac{1}{2}$  cupful water, yolks of 5 eggs, whites of 3 eggs, 1 teaspoonful cream of tartar,  $\frac{1}{2}$  teaspoonful soda, a little salt, the grated rind and juice of 1 orange; beat the yolks five minutes and add sugar gradually, then add other ingredients. Bake in three tins and put together with the following frosting (and also on top of cake):

Whites of 2 eggs, juice and rind of 1 orange, frosting sugar to make quite stiff.

MRS. GEORGE H. CHANDLER.

**ANGEL CAKE.**

Whites of 11 eggs beaten stiff,  $1\frac{1}{2}$  cupfuls sugar, 1 cupful bread flour and a rounding teaspoonful of cream of tartar. Sift the flour, sugar, and cream of tartar together five or six times, then fold gradually into the beaten whites and add 1 teaspoonful of almond extract. Bake in a pan, not buttered, for fifty minutes, in a slow oven.

MRS. CHARLES J. STAPLES.



**RIBBON CAKE.**

One cupful butter, 2 cupfuls sugar, 4 eggs, yolks and whites beaten separately, 1 cupful milk,  $3\frac{1}{2}$  cupfuls pastry flour,  $\frac{1}{2}$  teaspoonful soda, 1 teaspoonful cream of tartar. Have three long, shallow pans of equal size, divide the dough into three parts, bake two parts as plain cake. Add to the remaining dough  $\frac{1}{2}$  cupful of raisins, stoned and chopped, 1 cupful of currants,  $\frac{1}{4}$  pound citron, the fruit all floured, 2 teaspoonfuls molasses, 2 teaspoonfuls brandy or wine, 1 teaspoonful mixed mace and cinnamon. Bake and put the fruit cake between the two plain cakes, with jelly between. Press it lightly with the hand in putting together; trim the edges even and frost. Be sure to cream the butter and sugar well and add the whites last.

MRS. CHARLES J. STAPLES.

**BUTTERCUP CAKE.**

Three fourths cupful butter,  $1\frac{1}{2}$  cupfuls sugar, yolks of 8 eggs, 1 whole egg,  $\frac{1}{2}$  cupful milk, 2 cupfuls flour,  $\frac{1}{2}$  teaspoonful soda,  $1\frac{1}{2}$  teaspoonfuls cream of tartar, 1 saltspoonful mace or 1 teaspoonful orange extract; mix in the order given and bake in two pans in a moderate oven till the loaf shrinks from the pan, or bake in small round tins, and frost with yellow frosting and decorate with candied fruit. I often use my eleven yolks after making angel cake, and put in a few currants, chopped raisins, and citron, well floured. This makes a nice, light fruit cake.

MRS. CHARLES J. STAPLES.

**SUNSHINE CAKE.**

This is almost exactly like angel cake. Have the whites of 11 eggs and yolks of 6,  $1\frac{1}{2}$  cupfuls of granulated sugar measured after one sifting, 1 cupful flour measured after one sifting, 1 teaspoonful of cream of tartar and 1 teaspoonful of orange extract. Beat the whites to a stiff froth, and gradually beat in the sugar; beat the yolks in a similar manner and add to them the whites and sugar and the flavor. Finally stir in the flour; mix quickly and well. Bake for fifty minutes in a slow oven, using a pan like that for angel cake.

MRS. CHARLES J. STAPLES.

**HICKORY NUT CAKE.**

One cupful broken hickory nuts,  $1\frac{1}{2}$  cupfuls sugar,  $\frac{1}{2}$  cupful butter, 2 cupfuls flour,  $\frac{3}{4}$  of a cupful of sweet milk, 2 teaspoonfuls druggist's baking powder, whites of 4 eggs, well beaten, and add nuts last.

MRS. JAMES W. HILL.

**CAKE.**

One cupful sugar, 1 large tablespoonful butter, 1 egg and yolk of 1 egg,  $\frac{2}{3}$  cupful milk, 2 cupfuls flour, 2 teaspoonfuls baking powder, a little salt and flavoring; bake in a sheet or in gem pans.

**Frosting for Same.**

One cupful sugar,  $\frac{1}{3}$  cupful water, boil until it threads. Take white of remaining egg, beat in platter and pour the syrup over this; beat thoroughly.

MISS ANNIE B. CHANDLER.

**FANCY CAKE.**

One cupful sugar,  $\frac{1}{4}$  cupful butter, 2 eggs, reserve the white of one for frosting,  $\frac{1}{2}$  cupful milk,  $1\frac{1}{4}$  cupfuls flour, 1 teaspoonful baking powder.

**Frosting.**

White of 1 egg, 1 teaspoonful water, add 1 cupful maple sugar, gradually, and any kind of nuts chopped fine.

MRS. M. A. HOLTON.

**LILY CAKE.**

One half cupful butter, 1 cupful sugar, beaten to a cream, whites of 3 eggs,  $\frac{1}{2}$  cupful sweet milk,  $\frac{1}{4}$  teaspoonful soda, 1 cupful flour,  $\frac{1}{2}$  cupful cornstarch,  $\frac{1}{2}$  teaspoonful cream of tartar, flavor to taste.

**Frosting.**

White of 1 egg, 1 coffee cupful powdered sugar, 1 teaspoonful cornstarch, flavor with orange or vanilla.

MRS. MORSE.

**FROSTING AND FILLING FOR CAKE.**

One half cupful butter, 1 cupful powdered sugar, 2 tablespoonfuls cocoa, 2 tablespoonfuls coffee, 1 teaspoonful vanilla.

MRS. MABEL M. CHENEY.

**CHOCOLATE CAKE.**

One cupful sugar,  $\frac{1}{4}$  cupful butter,  $\frac{1}{4}$  cupful milk,  $\frac{1}{2}$  cupful chocolate dissolved in  $\frac{1}{4}$  cupful boiling water, 2 eggs, 1 heaping cupful flour, 1 teaspoonful cream of tartar,  $\frac{1}{2}$  teaspoonful soda.

**White Frosting.**

One cupful granulated sugar,  $\frac{1}{2}$  cupful milk; boil fifteen minutes, stir until creamy.

MRS. Z. F. CAMPBELL.

**CUP CAKE.**

One cupful butter, 2 cupfuls sugar, 3 cupfuls flour, 1 cupful cold water,  $\frac{1}{2}$  teaspoonful soda, 1 teaspoonful cream of tartar.

MRS. Z. F. CAMPBELL.

**CHOCOLATE MARBLE CAKE.**

Two cupfuls sugar,  $\frac{1}{2}$  cupful butter, 1 cupful milk, 2 eggs, 1 teaspoonful cream of tartar,  $\frac{1}{2}$  teaspoonful soda,  $2\frac{1}{2}$  cupfuls flour, 1 teaspoonful vanilla; dissolve 2 blocks of chocolate in a little water, add  $\frac{1}{2}$  cupful sugar, 2 large spoonfuls of the cake, stir well. Place a layer of white on the bottom, then streak the dark through it, white, then dark.

MRS. F. A. WALLACE.

**KUCHEN.****(German Cake.)**

Two quarts bread flour, 2 cupfuls sugar, 1 cupful butter (or part butter and part suet), salt, pinch mace, and a little grated lemon rind; mix all together and work in butter. Make a hole in the flour and add 1 yeast cake dissolved in  $\frac{1}{2}$  cupful lukewarm water, and a little sugar, 3 good-sized potatoes mashed; mix with lukewarm milk, the same as bread, and let rise over night. The next morning roll out thin, cover the top with melted butter and let rise again; when ready for the oven prick all over with a fork and spread on the cinnamon crumbs quite thick; bake. It should not be over  $1\frac{1}{2}$  inches thick when done. Cut in squares.

MRS. REINHARD HECKER.

**CINNAMON CRUMBS.**

Two cupfuls pastry flour, 1 cupful sugar, 1 teaspoonful cinnamon, butter to make it all soft so it will roll up like crumbs or little balls. A little lard can be used with the butter. Work the butter in with the fingers.

**Almonds for the Top.**

Blanch 1 cupful almonds, chop very fine, mix with  $\frac{1}{2}$  cupful sugar, spread on top instead of the cinnamon crumbs.

MRS. REINHARD HECKER.

**WALNUT CAKE.**

One half cupful butter, 2 cupfuls sugar, 1 cupful milk, whites of 4 eggs, beaten stiff, 3 cupfuls flour, after sifting, 1 teaspoonful cream of tartar,  $\frac{1}{2}$  teaspoonful soda, 1 cupful chopped nuts. This receipt makes one large or two small cakes.

MRS. F. A. WALLACE.

**ROSE CAKE.**

One cupful sugar,  $\frac{3}{8}$  cupful molasses,  $\frac{1}{2}$  cupful butter, 1 cupful raisins, 1 cupful sour milk, 1 egg,  $2\frac{1}{2}$  cupfuls flour, 1 teaspoonful soda, a little clove and nutmeg.

MRS. J. G. LOVEJOY.

**WHITE CAKE WITH YELLOW FROSTING.**

Rub 1 cupful sugar and  $\frac{1}{2}$  cupful of butter to a cream, add the well-beaten whites of 3 eggs,  $\frac{1}{2}$  cupful sweet milk, 2 even cupfuls of flour, 1 teaspoonful of baking powder, sifted with the flour. Flavor with lemon or vanilla.

**Frosting.**

Beat the yolks of 3 eggs, add powdered sugar until quite thick.

MRS. J. G. LOVEJOY.

**CHOCOLATE FROSTING.**

One fourth cupful of sweet milk, 1 square of Baker's chocolate; put in a dish over hot water and let it remain until it is as thick as custard, then stir in a small piece of butter, some vanilla, and powdered sugar, enough to make it of the right consistency to be spread.

MRS. FRANK C. LIVINGSTON.

**WHITE CAKE.**

Cream  $\frac{1}{8}$  cupful butter, add gradually 1 cupful sugar, mix and sift  $1\frac{1}{3}$  cupfuls flour,  $2\frac{1}{2}$  teaspoonfuls baking powder, and  $\frac{1}{8}$  teaspoonful salt. Add to butter and sugar alternately with  $\frac{1}{2}$  cupful milk, cut and fold in the whites of 3 eggs beaten stiff and dry; add  $\frac{2}{3}$  teaspoonful vanilla and bake in shallow pans twenty minutes. Frost with marshmallow frosting. Melt  $\frac{1}{2}$  pound marshmallow in double boiler, add gradually to the white of 1 egg beaten stiff, continuing beating until of the right consistency to spread and decorate with marshmallows.

MRS. W. B. B.

**WHITE CAKE.**

1 cupful sugar,  $\frac{1}{2}$  cupful butter, whites of 3 eggs,  $\frac{1}{2}$  cupful milk,  $\frac{1}{2}$  teaspoonful cream of tartar,  $\frac{1}{2}$  teaspoonful soda, pinch salt,  $1\frac{1}{2}$  cupfuls flour; flavor to taste.

MRS. JOHN J. DONAHUE.

**HOT WATER SPONGE CAKE.**

Two eggs well beaten, 1 cupful sugar, 1 cupful flour, 1 teaspoonful cream of tartar well mixed with flour, 1 teaspoonful extract of lemon, 1 teaspoonful salt. Stir all together till quite smooth, add  $\frac{1}{2}$  cupful boiling water in which  $\frac{1}{2}$  teaspoonful of soda has been dissolved; stir briskly and put in oven as soon as possible.

Mrs. J. G. LOVEJOY.

**SPONGE CAKE.**

Two eggs beaten together, 1 cupful sugar, 1 cupful flour, 1 teaspoonful baking powder,  $\frac{1}{2}$  cupful hot milk, and small spoonful flavoring, mixed in order given.

Mrs. FLORENCE FISHER.

**SPONGE CAKE WITH CREAM.**

Two eggs, beaten light in a cup, fill up with sweet cream, 1 cupful of sugar,  $1\frac{1}{2}$  cupfuls of flour, 1 teaspoonful of Royal Baking Powder.

Mrs. A. H. OLZENDAM.

**FRENCH CAKE.**

One and one half cupfuls sugar,  $\frac{1}{2}$  cupful butter,  $\frac{1}{2}$  cupful milk, 2 cupfuls flour, 1 teaspoonful cream of tartar,  $\frac{1}{2}$  teaspoonful soda, whites of 5 eggs, flavor with vanilla. Cream butter, add sugar, beat thoroughly, then add a little of the flour, then milk, alternately. Dissolve soda in milk and mix cream of tartar with flour and lastly add whites of 5 eggs, beaten stiff, then flavor.

MISS ANNIE B. CHANDLER.

**1-2-3-4 CAKE.**

One cupful butter, 2 scant cupfuls sugar, 1 cupful milk, 4 eggs, 3 cupfuls flour, 2 teaspoonfuls baking powder. Flavor with vanilla.

MISS ANNIE B. CHANDLER.

**CREAM CAKE.**

Two eggs broken in a cup, fill cup with sweet cream, beat well and add  $1\frac{1}{2}$  cupfuls sugar, beat thoroughly and, lastly, add  $1\frac{1}{2}$  cupfuls flour with 1 teaspoonful cream of tartar and  $\frac{1}{2}$  teaspoonful soda. Flavor.

MISS ANNIE B. CHANDLER.

**SPONGE LAYER CAKE.**

One half cupful butter, 1 cupful sugar, 2 cupfuls flour,  $\frac{1}{2}$  cupful cold water, yolks of 2 eggs, 1 teaspoonful cream of tartar,  $\frac{1}{2}$  teaspoonful soda.

**Filling.**

One half cupful strong coffee, 1 cupful sugar; boil until thick, pour it slowly on the beaten whites of 2 eggs, beating all the time. When cold, spread between and on top of cake.

MRS. Z. F. CAMPBELL.

**ORANGE CREAM CAKE.**

One cupful sugar,  $\frac{1}{2}$  cupful butter, whites of 4 eggs,  $\frac{1}{2}$  cupful sweet milk, 2 cupfuls sifted flour, and 2 teaspoonfuls baking powder. Bake in jelly tins.

**Cream for Filling.**

One scant half cupful boiling water, 1 tablespoonful cornstarch, dissolved in a very little cold milk,  $\frac{1}{2}$  cupful sugar, 2 oranges, juice, pulp, and a little of the grated rind, yolk of 1 egg. Boil all together until it thickens; add a little salt and piece of butter; make a frosting-with orange juice and confectioner's sugar.

MRS. FLORENCE FISHER.

**ORANGE CAKE.**

Beat the whites of 3 eggs and the yolks of 5 eggs separately, cream 2 cupfuls sugar and  $\frac{1}{2}$  cupful butter, then add beaten eggs,  $\frac{1}{2}$  cupful of cold water,  $2\frac{1}{2}$  cupfuls of flour, 2 teaspoonfuls of baking powder, juice and grated rind of 1 orange. Bake in two tins.

**Filling.**

Whites of 2 eggs, 1 tablespoonful of orange juice, and 2 cupfuls of powdered sugar.

MRS. A. H. OLZENDAM.

**PEANUT FILLING FOR CAKE.**

Make a boiled icing of 1 cupful of granulated sugar and 5 tablespoonfuls of cold water. Boil until it threads from a spoon. Add the well-beaten white of 1 egg and beat until thick, then stir into it a cupful of peanuts which have been chopped fine. Spread between cake layers and over the top.

N. A. H.

## GINGERBREAD, DROP CAKES, COOKIES, DOUGHNUTS.

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### SOFT GINGERBREAD.

One cupful molasses, 1 teaspoonful soda, 1 teaspoonful ginger, 1 tablespoonful butter, 1 pint flour, and, last,  $\frac{1}{2}$  cupful boiling water.

MRS. Z. F. CAMPBELL.

### GINGER SNAPS.

One third cupful butter in 3-pint dish, with 1 cupful molasses; let it come to a boil but do not stir. When it comes to a boil, remove from stove and put in 1 teaspoonful ginger and 1 round-  
ing teaspoonful soda, flour enough to make stiff. Roll out five times, then roll as thin as possible, cut out, and bake.

MRS. GEORGE H. CHANDLER.

### SPONGE DROPS.

Beat the whites of 3 eggs until stiff, add  $\frac{1}{3}$  cupful powdered sugar and continue beating; add the yolks of 2 eggs, well beaten, and  $\frac{1}{4}$  teaspoonful vanilla, cut and fold in  $\frac{1}{2}$  cupful flour and  $\frac{1}{8}$  teaspoonful salt. Shape, sprinkle with powdered sugar, and bake.

MRS. W. B. B.

### MOLASSES GEMS.

1 cupful sugar,  $\frac{1}{2}$  cupful molasses,  $\frac{1}{2}$  cupful butter,  $\frac{1}{2}$  cupful milk, 2 eggs,  $2\frac{1}{4}$  cupfuls flour, 1 cupful raisins chopped, ginger, nutmeg, and clove,  $\frac{1}{2}$  teaspoonful soda,  $\frac{1}{4}$  teaspoonful cream of tartar.

MRS. A. S. BUNTON.

### HERMITS.

Scant cupful butter or lard and butter, 2 cupfuls sugar, 3 eggs,  $\frac{1}{2}$  cupful sour milk, 3 cupfuls flour, more or less,  $\frac{1}{2}$  teaspoonful soda, 1 teaspoonful cloves, cinnamon, and nutmeg, 1 cup each of chopped raisins and currants. Drop instead of cutting them.

MRS. W. B. BURPEE.

### COOKIES.

Cream 1 cupful of butter, add gradually  $1\frac{1}{2}$  cupfuls sugar, and 3 eggs well beaten; add 1 teaspoonful of soda dissolved in  $1\frac{1}{2}$  teaspoonfuls of water. Sift together  $3\frac{1}{4}$  cupfuls of flour,  $\frac{1}{2}$  a

teaspoonful of salt, and 1 teaspoonful of cinnamon. Add half of this to the thin mixture, then 1 cupful of chopped English walnuts,  $\frac{1}{2}$  a cupful of currants, and  $\frac{1}{2}$  a cupful of chopped seeded raisins. Put in the rest of the flour and beat well. Drop by spoonfuls one inch apart on a buttered pan and bake in a moderate oven.

MRS. M. A. HOLTON.

### COOKIES.

One cupful sugar,  $\frac{1}{2}$  cupful butter,  $\frac{1}{2}$  cupful sour milk, 1 teaspoonful cinnamon,  $\frac{1}{2}$  teaspoonful soda, flour to roll out.

MRS. Z. F. CAMPBELL.

### COOKIES.

Two cupfuls sugar, 1 cupful butter,  $\frac{1}{2}$  cupful milk, 2 eggs, 1 teaspoonful soda, 2 teaspoonfuls cream of tartar, 4 cupfuls of flour; roll very thin and sprinkle with sugar and a little cinnamon.

MRS. F. A. WALLACE.

### MOLASSES COOKIES.

One cupful molasses,  $\frac{1}{2}$  cupful butter,  $\frac{1}{2}$  cupful sour milk, 1 teaspoonful soda, salt; mix hard and roll quite thin.

MRS. JOHN J. DONAHUE.

### POUND CAKE.

For two large loaves: 2 cupfuls butter, 2 cupfuls sugar, 4 cupfuls flour, 1 dozen large eggs,  $\frac{1}{4}$  teaspoonful of mace,  $\frac{1}{2}$  gill brandy.

MRS. C. L. RICHARDSON.

### MOLASSES COOKIES.

One half cupful of molasses,  $\frac{1}{2}$  cupful sugar,  $\frac{1}{2}$  cupful butter,  $\frac{1}{4}$  cupful strong coffee, 1 heaping teaspoonful soda, 1 teaspoonful ginger.

MRS. J. G. LOVEJOY.

### BROWNIES.

One cupful sugar,  $\frac{1}{2}$  cupful butter, 2 eggs, 1 cupful flour, 2 squares chocolate, 1 teaspoonful vanilla, 1 cupful English walnuts, chopped, little salt, bake on bottom of tin. When they puff up they are done.

MRS. E. M. SLAYTON.

### SAND TARTS.

Two cupfuls brown sugar, 1 cupful butter, 2 eggs; wet top with white of egg and put on 2 almonds and sprinkle with sugar and cinnamon.

MRS. A. S. BUNTON.



**ROCKS.**

One scant cupful of butter,  $1\frac{1}{2}$  cupfuls of sugar, 3 eggs, 1 teaspoonful cinnamon, 1 teaspoonful soda dissolved in a little hot water, speck of mace,  $2\frac{1}{2}$  cupfuls flour (may be little more),  $1\frac{1}{2}$  cupfuls raisins, stoned and chopped, 1 pound English walnuts chopped. Drop from spoon on back of pan.

MRS. A. S. BUNTON.

**MACAROONS.**

Two eggs, whites, pulverized sugar to make a soft frosting; stir thick with cocoanut, add 2 teaspoonfuls bitter almonds, and flour to make quite stiff.

MRS. JAMES W. HILL.

**HICKORY NUT MACAROONS.**

One half pound of pulverized sugar,  $\frac{1}{2}$  pound of nuts, whites of 3 eggs; beat eggs and sugar one half hour or longer (the longer the better), then stir the nuts in lightly. Grease pan and bake like cookies in moderate oven. Do not chop the nuts.

MRS. E. M. SLAYTON.

**CREAM PUFFS.**

Put  $\frac{1}{2}$  cupful butter into 1 large cupful boiling water, stir in while boiling 1 cupful flour; stir all the lumps out and let cool for a short time, then break three eggs (one at a time) into the mixture and stir smooth. Drop on buttered tins so as not to touch and bake in a quick oven thirty minutes.

**Filling.**

Scald  $1\frac{1}{4}$  cupfuls milk, 1 egg beaten with  $\frac{1}{2}$  cupful water, 3 tablespoonfuls flour and cook until thick; flavor with vanilla, let cool, cut open puffs and fill. Will make one dozen small puffs.

MRS. MORSE.

**DOUGHNUTS.**

One cupful sugar, 2 eggs, well beaten, 1 tablespoonful melted butter, 1 cupful milk, 1 teaspoonful soda, 2 cupfuls flour, 2 teaspoonfuls cream of tartar,  $\frac{1}{2}$  teaspoonful cinnamon, little nutmeg.

MRS. W. K. ROBBINS.

**RAISED DOUGHNUTS.**

One pint sweet milk, 1 cupful sugar,  $\frac{1}{2}$  cupful butter,  $\frac{2}{3}$  of a yeast cake, 1 egg,  $\frac{1}{2}$  nutmeg, 6 cupfuls flour; mix in order given, let rise until light, roll out, cut in shape, and fry in hot fat.

MRS. L. W. COLBY.

## GRAHAM DOUGHNUTS.

One half cupful brown sugar, 1 egg, a little salt, nutmeg, and ginger,  $\frac{1}{2}$  teaspoonful soda, dissolved in  $\frac{1}{2}$  cupful sour milk,  $\frac{3}{4}$  cupful graham flour, and  $\frac{3}{4}$  cupful bread flour. Can use entire wheat flour in place of graham.

MRS. FLORENCE FISHER.

## DOUGHNUTS.

One egg,  $\frac{1}{2}$  cupful sugar, 1 cupful sweet milk, 1 quart flour (measured in quart measure), 1 even teaspoonful soda, 2 even teaspoonfuls cream of tartar, 6 teaspoonfuls melted lard (cool), little nutmeg. Do not roll, but pat out with the hand.

MISS ANNIE B. CHANDLER.

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## PICKLES AND PRESERVES.

"Who peppered the highest was surest to please."

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### WELSH RAREBIT PICKLE.

A large peach basket of green tomatoes chopped fine, with 2 dozen green peppers and 1 dozen onions, sprinkle with salt and let stand over night; drain next day and put in a kettle with 4 pounds light brown sugar,  $1\frac{1}{2}$  pounds raisins, 1 teaspoonful each of clove, mace, and cinnamon. Cover with vinegar and let it boil two hours, stirring occasionally. Seeds to be removed from peppers.

MRS. G. B. CHANDLER.

### FRENCH PICKLE.

Two quarts green tomatoes, 2 quarts onions, 2 quarts green peppers, 2 quarts cauliflower, 2 quarts cabbage, 2 quarts small pickles. Slice all except cauliflower and pickles; pour over  $1\frac{1}{2}$  cupfuls salt and let stand twenty-four hours, then wash in cold water and drain perfectly. Take 5 quarts vinegar, 3 tablespoonfuls tumeric, 2 tablespoonfuls celery seed, 1 tablespoonful mace, 1 tablespoonful of cinnamon, 1 tablespoonful of black pepper, and 1 small box of mustard. Boil vinegar and spice ten minutes (spice in bag), then add 1 cupful of sugar and 1 cupful of salad oil or butter. Drop in the sliced cucumbers, scald well, not boil.

MISS ANNIE B. CHANDLER.

### PICKLED PEARS.

Seven pounds of pears, 3 pounds of sugar, 1 pint of vinegar, 1 pint of water, 2 teaspoonfuls of whole cloves, 1 heaping tablespoonful of cinnamon stick broken up, put both in a muslin bag and add to the syrup. When it comes to a boil skim and put in the fruit prepared same as for canning. Cook until tender and can. Throw away the spice bag.

Mrs. A. H. OLZENDAM.

### CUCUMBER SWEET PICKLE.

Pare and slice large, ripe cucumbers, let stand twenty-four hours in weak vinegar, add 2 pounds brown sugar, 1 ounce cinnamon bark, and a few whole cloves, and cook until tender. Make syrup of vinegar and sugar and cook cucumbers in this until tender (steam cucumbers before cooking in syrup); put in stone jar and throw in spices. Boil syrup down if necessary and pour over cucumbers.

MISS ANNIE B. CHANDLER.

### PICCALILLI.

One peck of green tomatoes sliced, 1 cupful salt, let stand over night, 6 green peppers, 4 onions, 1 cupful sugar, 1 tablespoonful cinnamon, clove, allspice, 1 tablespoonful horse-radish. Cover with vinegar and cook tender.

Mrs. HARRY E. PARKER.

### TOMATO CATSUP.

For 1 gallon juice, 1 pint vinegar,  $\frac{1}{2}$  pint brandy, 1 ounce cloves,  $\frac{1}{2}$  ounce mace,  $\frac{1}{2}$  cupful salt, 3 cupfuls sugar. Boil one and a half or two hours; add the vinegar and bring it to a scald, then add cloves, mace, salt, and sugar. When cool and ready to bottle, add the brandy.

MISS ANNIE B. CHANDLER.

### CHOW-CHOW.

Three quarts of small cucumbers, 2 quarts of small onions, 6 red peppers (cut fine), 3 cauliflowers divided; soak over night in salt water. Mix 1 cupful of flour, 8 tablespoonfuls mustard,  $\frac{1}{2}$  ounce of tumeric, with cold vinegar to make a smooth paste, then add 3 cupfuls of brown sugar and 4 quarts of vinegar. Boil this mixture until it thickens (stirring all the time), then add the vegetables and cook until well heated through.

Mrs. ALONZO ELLIOTT.

**CHILI SAUCE.**

One peck ripe tomatoes, 4 onions, and 3 peppers chopped, 4 cupfuls sugar, 5 cupfuls vinegar, 2 tablespoonfuls each of clove, allspice, and salt; boil three hours.

MRS. F. A. WALLACE.

**SPICED CURRANTS.**

Five quarts currants, 4 pounds brown sugar, 1 pint vinegar, 2 teaspoonfuls of clove, cinnamon, and allspice. Dissolve sugar in vinegar and add currants and spices and boil one hour.

MRS. Z. F. CAMPBELL.

**SPICED CURRANTS.**

Two quarts currants, 2 cupfuls sugar,  $\frac{1}{3}$  cupful vinegar, 1 teaspoonful each of cinnamon, and cloves; cook until thick.

MRS. A. H. OLZENDAM.

**GRAPE MARMALADE.**

Heat grapes and mash, strain through sieve; then add to 1 quart of juice 1 pint of sugar, or more if tart, and boil forty minutes. Make in agate and use wooden spoon.

MRS. E. M. SLAYTON.

**SPICED PLUMS.**

Remove the pits and to 5 pounds of fruit add 4 pounds of brown sugar, 2 tablespoonfuls of cloves, 2 tablespoonfuls of cinnamon; boil slowly two hours, then add 1 pint of vinegar, boil fifteen minutes longer, then put in glass jars.

MRS. JAMES W. HILL.

**BORDEAUX SAUCE.**

One gallon green tomatoes, 1 gallon cabbage, 4 large onions, 4 large peppers, 1 pound brown sugar, 1 gill salt, 1 gallon vinegar, 1 ounce celery seed,  $\frac{1}{4}$  pound white mustard seed; chop tomatoes, put salt on and let stand over night. In the morning, drain and chop cabbage and peppers; put all together and cook  $\frac{3}{4}$  of an hour after it commences to boil.

MRS. HARRY E. PARKER.

**PEAR CHIP.**

Eight pounds Bartlett pears pared, quartered, sliced as for apple pie, then each piece cut in two, then weighed; 4 pounds sugar,  $\frac{1}{4}$  pound Canton ginger (preserved ginger). Let stand over night; in the morning add 4 lemons, removing seeds; cook three hours.

MRS. GEORGE H. CHANDLER.

**PICKLES.**

One pint cucumbers, 1 gallon vinegar,  $1\frac{1}{2}$  pounds brown sugar, coffee cupful of salt,  $\frac{3}{4}$  box mustard (small size), 1 quart of onions (small), 4 or 5 green peppers, 2 ounces mixed spices. Pack cucumbers in a jar, mix ingredients and pour over the same without heating.

MRS. W. B. BURPEE.

**THE CHAFING DISH.****WELSH RAREBIT.**

Small piece of butter, 1 cupful of thick cream, 1 pound of cheese; heat butter and cream and add cheese. When melted, add 2 teaspoonfuls mustard, 1 teaspoonful flour,  $\frac{1}{2}$  teaspoonful salt, a little cayenne, 2 eggs, well beaten. Cook well and when smooth add  $\frac{3}{4}$  of a tablespoonful of Worcestershire sauce.

MRS. JAMES W. HILL.

**A SCOTCH RAREBIT.**

Six hard-boiled eggs, coarsely chopped, 2 tablespoonfuls butter, 1 tablespoonful flour, 1 tablespoonful anchovy paste,  $\frac{1}{2}$  pint milk, pinch of cayenne. Cook butter and flour together until they bubble, add milk and stir until smooth; put in the anchovy paste and cayenne and, one minute later, the eggs. Simmer three minutes and serve on toast.

N. C.

**BLANKET OF CHICKEN.**

One pint of thick cream, 1 pint of milk, 1 tablespoonful of butter, 2 tablespoonfuls of flour, celery salt, cayenne, and a little onion juice. Bring cream to a boil, turn on melted butter and flour, season; have a bowl of chicken cut in dice, 1 can of French peas, stir into milk and cream, serve on slices of toast or square crackers. This quantity will serve eight people.

MRS. E. L. KIMBALL.

**CANDY.**

"Sweets to the sweet."

**BAKED CANDY.**

The white of an egg beaten stiff, add 1 cupful of brown sugar and 1 cupful of chopped nuts; mix well and bake in buttered pan twenty minutes.

MRS. MABEL M. CHENEY.

### CANDIED ORANGE PEEL.

Cut up orange peel into strips and put into slightly salted water, where it can remain two or three days; remove from salted water, place in a kettle of fresh water and boil one hour. Take 2 cupfuls of sugar,  $\frac{1}{2}$  cupful of water, and as soon as this has boiled to a syrup put in 3 cupfuls of the orange peel. When the orange peel has absorbed all the syrup remove from kettle and roll in granulated sugar.

MRS. FRED F. FISHER.

### FRENCH CREAM CANDY.

Two cupfuls of sugar,  $\frac{1}{2}$  cupful of milk; boil just five minutes, whip to a cream, stir in cocoanut or make up with nuts, figs, or dates.

MRS. JAMES W. HILL.

### BLUT WURST.

One half pound sweet chocolate, melted; keep in a warm place, add  $\frac{1}{2}$  pound pulverized sugar,  $\frac{1}{4}$  of a pound blanch almonds, and 1 egg not previously beaten. Stir thoroughly, sprinkle the molding board with powdered sugar, and when the mixture is cool enough to handle place on the board and mold into the form of a sausage. Let cool and slice.

MRS. JAMES W. HILL.

### SALTED PEANUTS.

Shell and skin the peanuts and allow to each cupful of nuts 1 tablespoonful of butter and 1 tablespoonful of salt. Let them stand for an hour or so and then place on a granite plate in a moderate oven; stir frequently, until they become a golden brown in color.

N. A. H.

### MOLASSES SCOTCH.

One cupful white sugar, 1 cupful of molasses,  $\frac{1}{2}$  cupful butter; boil to crack and pour into buttered tin to cool.

MRS. Z. F. CAMPBELL.

### BROWN SUGAR CANDY.

Two cupfuls brown sugar,  $\frac{3}{8}$  cupful milk, butter size of a walnut; cook until it threads and add 1 tablespoonful of vanilla, 1 cupful chopped peanuts; beat until creamy and put in pan to cool.

MRS. Z. F. CAMPBELL.

## MISCELLANEOUS.

"Gather up the fragments that nothing be lost."

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### POTATO PANCAKES.

Five or 6 large potatoes grated, drain on sieve, 3 eggs, whites beaten separately, pinch baking powder in a heaping teaspoonful of flour, pinch of salt; fry in hot lard until brown.

MRS. A. H. OLZENDAM.

### BUCKWHEAT GRIDDLE CAKES.

One teaspoonful sugar,  $\frac{1}{2}$  teaspoonful salt,  $\frac{1}{2}$  teaspoonful butter,  $1\frac{1}{2}$  cupfuls warm water,  $\frac{1}{4}$  of a yeast cake, buckwheat until it makes a stiff batter, and mix this at night. In the morning thin with sweet milk and add  $\frac{1}{2}$  teaspoonful of soda.

MRS. A. S. BUNTON.

### CHEESE DROPS.

Have  $\frac{3}{4}$  of a cupful of boiling water, add butter the size of a walnut and 3 heaping tablespoonfuls of flour; stir well, add 3 unbeaten eggs, one by one, beat thoroughly, drop by teaspoonfuls; brush with white of egg, sprinkle with grated cheese and a dash of cayenne pepper, and bake.

MRS. JAMES W. HILL.

### HAM FOR SANDWICHES.

Chop cold boiled ham very fine, and to every cupful allow 1 tablespoonful melted butter, the yolks of 2 hard-boiled eggs, 1 teaspoonful lemon juice,  $\frac{1}{4}$  teaspoonful dry mustard,  $\frac{1}{4}$  teaspoonful paprika; pound all to a paste.

MRS. GEORGE H. CHANDLER.

### SWISS DESSERT.

Cut a loaf of baker's bread into slices about one and one half inches thick and each slice into three oblong pieces; lay on a plate and pour cold milk over them, then lay on a sieve to drain for a few minutes, then dip each piece into beaten egg and fry in hot lard same as doughnuts; when fried roll in a mixture of sugar and cinnamon. They are to be eaten fresh.

A. CUSTER.

### VANILLA EXTRACT.

Take 1 ounce of vanilla beans, break up and put into a bottle; pour over 1 quart of best alcohol and let stand ten days, then drain off.

N. A. H.

### **CHEESE AND ANCHOVY SANDWICHES.**

Cream 2 tablespoonfuls butter, add  $\frac{1}{4}$  cupful grated Young American cheese and 1 teaspoonful vinegar. Season with salt, paprika, French mustard, and anchovy essence; spread between thin slices of bread.

MRS. W. B. BURPEE.

### **SAVORY SANDWICHES.**

Mix  $\frac{1}{2}$  cupful chicken, 2 tablespoonfuls grated cheese, 1 teaspoonful French mustard, salt, paprika, and add cream to moisten; spread on buttered slices of brown bread, cover with crisp lettuce leaves which have been dipped in French dressing, and cover with another slice of buttered bread.

MRS. W. B. BURPEE.

### **GRAPE JUICE.**

Stem and wash grapes, cover with water and cook until like jelly; put in jelly bag and let drain over night. For every quart of juice add 1 cupful sugar and boil four minutes. Bottle while hot.

MRS. GEORGE H. CHANDLER.



**LIQUID MEASURE TABLE.    DRY MEASURE TABLE.**

4 gills, 1 pint.	2 pints, 1 quart.
2 pints, 1 quart.	8 quarts, 1 peck.
4 quarts, 1 gallon.	4 pecks, 1 bushel.
31.5 gallons, 1 barrel.	
63 gallons, 1 hogshead.	

**TABLE OF WEIGHTS AND MEASURES.**

4 teaspoonfuls liquid, 1 tablespoonful.
4 tablespoonfuls liquid, $\frac{1}{2}$ gill, $\frac{1}{4}$ cupful, or 1 wineglassful.
1 tablespoonful liquid, $\frac{1}{2}$ ounce.
1 pint, liquid, 1 pound.
2 gills, liquid, 1 cupful or $\frac{1}{2}$ pint.
1 kitchen cupful, $\frac{1}{2}$ pint.
1 heaping quart sifted flour, 1 pound.
4 cupfuls flour, 1 quart or 1 pound.
1 rounded tablespoonful flour, $\frac{1}{2}$ ounce.
3 cupfuls corn meal, 1 pound.
$1\frac{1}{2}$ pints corn meal, 1 pound.
1 cupful butter, $\frac{1}{2}$ pound.
1 pint butter, 1 pound.
1 tablespoonful butter, 1 ounce.
Butter the size of an egg, 2 ounces.
Butter the size of a walnut, 1 ounce.
1 solid pint chopped meat, 1 pound.
10 eggs, 1 pound.
A dash of pepper, $\frac{1}{8}$ teaspoonful or 3 shakes.
2 cupfuls granulated sugar, 1 pound.
1 pint granulated sugar, 1 pound.
1 pint brown sugar, 13 ounces.
$2\frac{1}{2}$ cupfuls powdered sugar, 1 pound.



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